

Miss Sydney's Sausage Encrusted Pretzel Sticks & Giardiniera

Ingredients

Ingredients for Giardiniera: (Yield is about 4 - 16oz jars)

- 1 cup of small diced red peppers
- 1 cup of small diced green pepper
- 1 cup of small diced yellow peppers
- 1 cup of small diced celery
- 1 cup of small diced carrot
- 1 cup of small diced cauliflower florets
- 1 cup of small diced yellow onion
- ½ cup of (Morton Canning & Pickling Salt)
- Cold water
- 1/15.5oz can of chickpeas (washed & drained)
- 1/7oz jar of sliced salad olives (drained)

Ingredients for the Giardiniera vinaigrette:

- 1 1/2 cups of salad oil
- 1 1/2 cups of white vinegar
- ¼ cup of (Miss Sydney's Mancini's Firey Mix-Up)
- ¼ cup of granulated sugar

Ingredients for Mancini's Sausage Pretzel Sticks:

(Yield is about 12 sticks)

- 1lb of ground pork
- 2 Tablespoons of (Miss Sydney's Mancini's Firey Mix-Up)
- 6 pretzel sticks
- Top with shredded cheese of your choice

Method

Method for the Giardiniera:

- NOTE: make sure the vegetables are diced to a similar size for even brining.
- Place all the peppers, celery, carrots, cauliflower and onion in a large bowl.
- Pour the salt over the top of the vegetables and mix until all of them are coated.
- Then fill the bowl with cold water until the vegetables are submerged.
- Put plastic wrap over the top of the bowl and let it set for 2 hours at room temperature.
- See below to make the Giardiniera Vinaigrette while this sits.
- After the 2 hours passed, drain and rinse the vegetables.
- Add the chickpeas and the salad olives to the vegetables and mix well.
- Whisk the vinaigrette and mix into the Giardiniera until well incorporated.
- Portion into jars and refrigerate for 2 days

Method for the Giardiniera vinaigrette:

- Whisk the vinegar, salad oil, Mancini's and sugar until well incorporated and set aside.

Method for the Sausage Pretzel Sticks:

- Preheat the oven to 350 degrees.
- Take a cookie sheet lined with parchment paper and spray with cooking oil and set aside.
- Cut each pretzel stick in half lengthwise.
- Mix by hand the ground pork with the Mancini's until well combined.
- Spread about 2 tablespoons of the sausage mix on top of each pretzel stick until fully covered.
- Then sprinkle shredded cheese of your choice on top of the sausage and place each pretzel stick onto the sprayed cookie sheet.
- Bake in the oven until golden brown and cheese is melted or till the internal temperature reaches 165 degrees. Usually around 30- 45 minutes depending on your oven.
- Enjoy!

