



Smoked Sausage, Fig and Manchego Skewers with Rustlin' Rob's Venison & Pork German Smoked Sausage

Makes 32 skewers

INGREDIENTS:

- 1 package (14 ounce) **Rustlin' Rob's Venison & Pork German Smoked Sausage**, sliced (**IN STORE PURCHASE ONLY**)
- 32 fresh rosemary sprigs
- 12 ounces Manchego, portioned into bite-sized slices
- 8-12 fresh Green Adriatic figs, sliced cross-wise into rounds
- Honey, for drizzling (We used [Rustlin' Rob's Honey Bear](#))

DIRECTIONS:

Heat the sausages on the stove: heat a tablespoon of olive oil in a large pan over medium-high heat and cook, stirring occasionally, until the sausage is lightly browned.

Trim each rosemary sprig to 3-1/2 inches long. Holding the upper end of each sprig with one hand, use the other to run your fingers down the lower 1-1/2 inches of the sprig and remove the leaves.

To assemble: Top each grilled sausage slice with a slice of Manchego and a slice of fig. Drizzle honey on top of each fig. Skewer each little stack with a sprig of rosemary and serve immediately.