

Wee Squiddies (Lit'l Smokies)

Lit'l Smokies in BBQ sauce are a hit at any party, and this recipe makes them perfect for Halloween. They look like really questionable calamari. Eeewww...but also, yum!

Makes 16 servings (5 squiddies per serving)

Preparation time: 15 to 20 minutes

2 packages small smoked sausages
(Hillshire Farms Lit'l Smokies or the like)

3 bottles barbecue sauce (I usually pick a
spicy one, but that's just me!)

Cooking spray

Slow cooker



1. With a small sharp paring knife, slice a sausage lengthwise about halfway up so that it looks like an old-timey clothespin. Then, slice the two sliced end pieces in half again lengthwise to make four tentacles. Then, slice each of the four tentacles in half again to make eight tentacles. Now it's a squiddie! Repeat with the remaining sausages.
2. Lightly coat a medium pan in cooking spray. Gently place 4 to 5 squiddies in pan, spreading their tentacles so that each squiddie is sitting upright. The heat from the pan will start to curl their tentacles so they look like the real thing. Cook on medium heat for 3 to 5 minutes or until all tentacles are slightly curled up. Repeat with remaining squiddies.
3. Place finished squiddies in a slow cooker on low. Add barbecue sauce, stir gently and enjoy!