**Baked Farmer Sausage with Homemade BBQ Sauce, Perogies, and Coleslaw**

**BBQ Sauce**

80 mL ketchup 60 mL cider vinegar

8 mL dry mustard powder 60 mL brown sugar

5 mL fresh ginger, minced 15 mL chili powder

7 mL canola oil 1 clove of garlic, minced

15 mL soya sauce 5 mL lemon juice

1. Combine ingredients in a small saucepan. Heat until simmering (3-4), stirring frequently.
2. Simmer on low for 5 minutes, sauce will thicken.
3. Use a pastry brush to cover sausage with BBQ sauce.

**Sausage**

When cooking sausage, there are a few things to keep in mind. All ground meat should be cooked to 165 degrees to avoid food poisoning. Improperly cooked pork can harbor the parasite Trichinosis. Make sure to test the temperature of the meat using a food thermometer before serving.

1. Preheat the oven to 400 degrees Fahrenheit.
2. Layer the baking pan with aluminum foil.
3. Place the sausages (w/ BBQ sauce) evenly on the baking pan. Place the baking pan in the oven on the middle rack.
4. Bake for 20 – 25 minutes. Test with a food thermometer to ensure the sausage is at 165\* F before serving.

**Perogies**

3 perogies per person

1 strip of bacon per person, chopped into small pieces

½ onion, chopped

50 mL margarine

1. Fill a pot ¾ full of water. Bring to a boil. Remember to add salt before boiling - \*Salty as the Sea\*
2. Drop perogies into the pot of boiling water. When the perogies are done cooking, they will float! Do not overcook, or else the potato filling may spill out.
3. Remove perogies with a slotted spoon and set aside in a large bowl.
4. Fry bacon and onion in a non-stick, Teflon pan.
5. Add margarine and perogies. Fry perogies until they are browned on both sides.
6. Serve with sour cream.