

The New York Times

FOOD

Sausages With Provolone and Pickled Peppers for the Fourth

Front Burner

By FLORENCE FABRICANT JUNE 27, 2016

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Sausages at Pig Beach in Brooklyn. Caitlin Ochs for The New York Times

Just for the Fourth of July, Yankee Red Hots sausages are being sold to take home from Pig Beach, a seasonal, mostly outdoor restaurant serving smoked meat overlooking the Gowanus Canal in Brooklyn. The links are made in-house from pork riddled with bits of provolone and pickled hot cherry peppers. The restaurant smokes them before grilling; home cooks should roast them at 250 degrees for 20 minutes, then brown them on the grill or in a skillet. As they cook, they ooze cheese: *Yankee Red Hots*, \$20 for four to pick up at Pig Beach, 480 Union Street (Bond Street), Gowanus, Brooklyn, 718-737-7181, pigbeachnyc.com; to order in advance at info@pigbeachnyc.com.