



Candied Kielbasi

A five-ingredient treat featuring Stoltzfus Meats smoked kielbasi that is great for appetizer-style snacking.

Ingredients

- 2 pounds Stoltzfus Meats smoked kielbasi, thinly sliced
- 1 cup brown sugar, packed
- 1/2 cup ketchup
- 1/4 cup prepared horseradish
- 1/8 cup hot sweet mustard



Slow-Cooker Directions

1. In a slow-cooker, combine brown sugar, ketchup, horseradish, and hot sweet mustard. Add the sliced kielbasi and mix well.
2. Cook on high until the sauce begins to boil.
3. Reduce heat to low and cook until the sauce thickens (approximately 45 minutes to 1 hour).

Oven Directions

1. Preheat oven to 350 degrees F.
2. Combine brown sugar, ketchup, horseradish, and hot sweet mustard in mixing bowl. Add the sliced kielbasi and mix well. Put in a greased 9"x13" pan and place in preheated oven.
3. Bake for approximately 90 minutes, stirring every 30 minutes.



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