



# Slow Cooker BBQ Ranch Kielbasa

The simplest appetizer idea using our smoked kielbasa!



## Ingredients

- 2 lbs. Stoltzfus Meats smoked kielbasa, sliced into 1/4 inch thick round pieces
- 18 oz. Sweet Baby Ray's original BBQ sauce
- 1 oz. dry Hidden Valley Ranch Seasoning Mix packet

## Directions

1. Place sliced kielbasa into a crockpot.
2. In a small mixing bowl, combine BBQ sauce and dry ranch mix and stir well. Pour the sauce mixture over the kielbasa in the crock pot.
3. Cook on high for 1.5 hours or low for 2.5 hours, or until hot.
4. Serve with toothpicks for an easy appetizer option!



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.