



Candied kielbasa

Easy to make in either the crockpot or the oven, this candied kielbasa is the perfect dish to take to a picnic or to serve at a football watching party!

Ingredients

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



Directions- slow cooker method

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

Directions- oven method

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



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