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Introduction

The Slow Cooker Candied Kielbasa is a delightful dish that combines the savory goodness of kielbasa sausage with a sweet and tangy sauce, creating a perfect balance of flavors. This dish is not only delicious but also incredibly easy to prepare, making it an ideal choice for both busy weeknights and special occasions.

Ingredients

Quantity	Ingredient
2 lbs	Kielbasa sausage, sliced
1 cup	Brown sugar
1/2 cup	Ketchup
2 tbsp	Worcestershire sauce
1/2 tsp	Garlic powder
1/2 tsp	Onion powder
1/4 tsp	Ground black pepper

Directions

Preparing the Kielbasa

1. **Layering the Sausage:** Begin by arranging the sliced kielbasa in the slow cooker, ensuring they are evenly spread out.

Making the Sauce

2. **Sauce Preparation:** In a bowl, combine brown sugar, ketchup, Worcestershire sauce, garlic powder, onion powder, and black pepper. Whisk until the mixture is well blended.

Cooking

3. **Combining and Cooking:** Pour the sauce over the kielbasa in the slow cooker. Toss gently to coat each piece. Cover and set the slow cooker on low for 4-6 hours, or on

high for 2-3 hours.

Serving

4. **Final Touches:** Once cooked, stir the kielbasa to recoat in the sauce. Serve warm directly from the slow cooker.

Variations and Tips

Adding a Spicy Kick

- **Red Pepper Flakes:** For those who enjoy a bit of heat, a pinch of red pepper flakes can be added to the sauce.

Fruity Twists

- **Apple Addition:** Incorporating chopped apple adds a subtle fruitiness.
- **Tropical Pineapple:** Pineapple chunks offer a tropical flair that complements the kielbasa.

Healthier Alternatives

- **Reducing Sugar:** Lower the brown sugar to 3/4 cup and add a tablespoon of honey for a healthier version.

Serving Suggestions

- **Leftover Ideas:** The leftovers are versatile, perfect for sandwiches or as a protein boost in salads.

FAQs

Can I Use Different Types of Sausage?

Yes, you can experiment with various sausages to find your preferred taste.

How Long Can I Store the Leftovers?

Properly stored in the refrigerator, the leftovers can last for a few days.

Can I Prepare This Dish Ahead of Time?

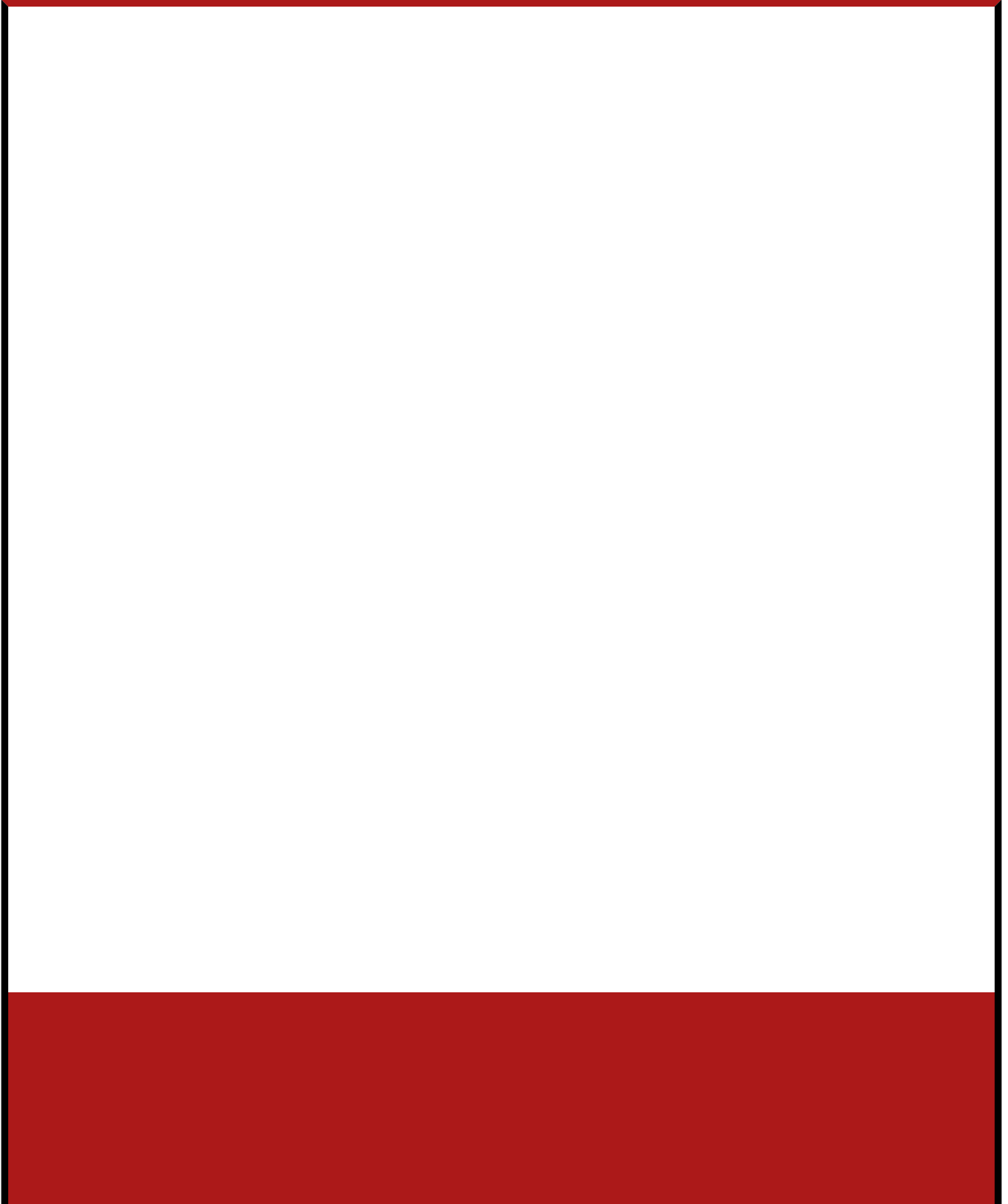
Absolutely! This dish can be prepared in advance and reheated when needed.

Conclusion

The Slow Cooker Candied Kielbasa is a delightful dish that is both easy to prepare and delicious. Its versatility in terms of ingredients and serving options makes it a favorite for many households.

Recipe Details

- **Prep Time:** 10 minutes
- **Cook Time:** 4-6 hours (Low) or 2-3 hours (High)
- **Total Time:** 4 hours 10 minutes to 6 hours 10 minutes
- **Yield:** 6-8 servings
- **Category:** Main Dish





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Author: Elowen Thorn

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