

Glazed Smoked Kielbasa Bites

Ingredients

- 2 lbs smoked kielbasa
- 12 ounces ginger ale

Directions

1. Cut kielbasa into 2-inch slices. Place in a large skillet with the ginger ale (regular, this does not work with diet ginger ale).
 2. Bring to boil, then reduce heat to medium. Do not cover pan.
 3. After 15 to 20 minutes, ginger ale will be reduced and start to caramelize.
 4. WATCH CAREFULLY because you don't want it to burn.
 5. At this point, keep stirring until chunks are glazed.
 6. Serve on a platter or in a crock-pot with toothpicks inserted. They are sticky and yummy!
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Spicy Mustard Kielbasa Bites

Ingredients

- 2 lb smoked kielbasa
- 2 cup spicy brown mustard
- 1 ½ cups honey
- 2 tablespoon red hot sauce (more if you like it hotter)

Directions

1. Slice kielbasa into bite-size pieces. Using a griddle or frying pan, brown both sides of the kielbasa slices.
2. While the kielbasa is grilling: In a large saucepan, combine mustard and honey. Bring to a boil over medium heat. Stir in hot sauce.
3. Next, add the kielbasa to the honey-mustard sauce, stirring to coat.
4. Transfer everything to a small crock pot or serving bowl and serve with toothpicks. We recommend using a crock pot -- then you don't have to worry about keeping them hot during the party.