



843 Rainier Ave S
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Stove Top Apple Polish Kielbasa

A recipe for Uli's Famous Fresh Polish Kielbasa

Prep Time: 5 minutes

Cook Time: Stove top for 15 minutes

Yield: 12 appetizer servings

INGREDIENTS:

- 2 pounds Uli's Famous Fresh Polish Kielbasa (about 8 links)
- $\frac{3}{4}$ cup brown sugar
- 1 cup chunky applesauce
- 3 Tablespoons Dijon mustard
- 2 cloves garlic, minced

DIRECTIONS:

1. Cook 8 links of Uli's Famous Fresh Polish Kielbasa until browned (about 8-10 Minutes). Then cut each link into one-inch pieces.
2. Combine with brown sugar, applesauce, mustard, and garlic in a saucepan over medium heat and simmer.
3. Reduce heat to simmer, frequently stirring, until sausage is hot and glazed.
4. This should take about 10-14 minutes.