**Kielbasa and Sauerkraut**

RECIPE



**INGREDIENTS**

* 5 pounds smoked Polska kielbasa
* 6 tablespoons butter
* 2/3 cup sugar
* 3-4 onions, sliced
* 1-2 (#10) cans sauerkraut, drained
* 1 tablespoon dried parsley leaves

**DIRECTIONS**

1. Preheat grill. Preheat oven to 400 degrees F.
2. Cut kielbasa into 3-inch lengths and butterfly lengthwise. Place on hot grill and cook for 4 to 5 minutes on each side turning frequently, charring all sides. Remove from grill. Transfer kielbasa to a baking sheet and place in oven to cook for another 5 to 6 minutes.
3. In a large skillet over medium-high heat, add butter and sugar. Allow sugar to cook to a golden brown color. Add onions and cook until caramelized. Stir in the sauerkraut and cook for 5 to 6 minutes until onions and sauerkraut are wilted and colored.
4. Remove kielbasa from oven and cut into 1-inch pieces. Add to pan of sauerkraut and onions. Toss together and cook for 1 minute. Garnish with parsley to serve.

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| **Prep Time:** 15 minutes | **Cook Time:** 25 minutes | **Total Time:** 40minutes | **Yield:** 20 servings |