STONEWALL KITCHEN FAMILY of BRANDS

Hot Pepper Jelly Kielbasa Appetizer

SKILL MAKES

6 Servings

Ingredients

- 1 pound Kielbasa
- 3/4 cup Stonewall Kitchen Hot Pepper Jelly

Directions

- 1. Preheat oven to 375° F. Grease an 8x8 inch baking dish.
- 2. Cut the Kielbasa into 24 slices.
- 3. Place the Kielbasa and the Hot Pepper Jelly in the baking dish and stir until Kielbasa is well coated.
- 4. Bake for 30-45 minutes until heated and slightly caramelized stirring several times during the cooking process.
- 5. Serve hot with toothpicks.

