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| Slow Cooker Kielbasa and Sauerkraut A Laura Wilkerson recipe. INGREDIENTS 32 ounces sauerkraut, drained  3 pounds of Polish Kielbasa, cut in links  1 cup brown sugar  12 oz beer DIRECTIONS  1. Combine beer and brown sugar in a small saucepan over medium heat and cook, stirring occasionally until the sugar melts and the mixture is slightly thickened. Set aside. 2. Cut the kielbasa into links and a place in crock pot. Cover with drained sauerkraut. Pour the beer and sugar mixture over top. 3. Cook on high for 4 to 6 hours or low for 8 to 10 hours. 4. Serve on its own or on your favorite sandwich roll.   Note: The beer can be from a can or bottle, and you can use whatever you normally drink. |



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