

German Style Kielbasa



Ingredients:

6 apples peeled, cored and chopped

1 package Sauerkraut (32 ounce)

1/4 cup brown sugar

2 pounds Kielbasa sausage sliced

Directions:

1. Combine the apples and sauerkraut in a deep skillet over medium heat.
2. Bring to simmer then cook for about 10 minutes, until apples are starting to soften.
3. Stir in the brown sugar and kielbasa.
4. Cook for another 5 minutes or until heated through.

Nutrition:

Yield: 6

Prep Time: 15 mins **Cooking Time:** 15 mins



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