

Kielbasa Beer-Steeped Sauerkraut

Sauerkraut is the perfect topping for Wyszynski's Smoked Polish Kielbasa. We make it even better by steeping it in beer, sugar, and chili powder.

Ingredients

- 1 pound(s) sauerkraut
 - 6 ounce(s) beer
 - 2 tablespoon(s) sugar
 - 1 teaspoon(s) chili powder
 - 2 pound(s) Wyszynski Smoked Polish Kielbasa
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Directions

- 1. In a medium saucepan, heat sauerkraut, beer, sugar, chili powder and Wyszynski's Kielbasa over medium heat to boiling. Reduce heat to low and simmer 20 minutes to let flavors blend.**