


Wyszynski's Sweet and Sour Kielbasa Kabobs



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- **Prep Time:** 15 mins
- **Total Time:** 30 mins
- **Servings:** 4-5

Ingredients

- 1/4 cup brown sugar
- 1 tablespoon cornstarch
- 2/3 cup apple juice
- 1/4 cup cider vinegar
- 1 teaspoon orange zest
- 1 lb Wyszynski's Smoked Polish Kielbasa, cut in chunks
- 1 green bell pepper, cut into chunks (or red bell pepper)
- 1 onion, cut into chunks
- 1 cup pineapple chunk

Directions

1. In small saucepan, combine brown sugar, cornstarch, apple juice, cider vinegar and orange peel; blend well.
2. Cook over medium heat until it boils and thickens, stirring constantly.
3. Thread skewers with kielbasa, bell peppers, onions, and pineapples.
4. When ready to barbeque, place kabobs on preheated grill.
5. Cook 4 minutes.
6. Brush with glaze, turn and glaze again.
7. Cook 3-5 minutes or until hot and browned.
8. Serve with any remaining glaze.

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