

# Sweet & Tangy Sausage Rounds



*This crowd pleasing appetizer is easy to make and is fast to put together. Why spend time cooking when you can pregame your holiday shenanigans with a cocktail.*

## INGREDIENTS

- 1 lb Kielbasa Sausage
- 2/3 Cup Blackberry Jam
- 1/3 Cup Steak Sauce\*
- 1 Tbsp Prepared Yellow Mustard
- 1/2 tsp Ground Allspice

*Makes 3 cups*

## NOTES

- *Any kind of Smoked Sausage is good in this. We especially enjoy garlic.*
- *We have a great debate in our house if "Steak Sauce" = an A1 style or Heinz 57 style. Try them both... easy provides a different kind of 'tang'.*

## METHOD:

1. Cut Kielbasa into 3/4 inch thick rounds
2. Place all ingredients into your slow cooker of choice; toss to coat completely.
3. Cook on HIGH for 3 hours until glazed and delicious.
4. Serve