



Sweet & Tangy Kielbasa Bites

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 10 minutes

Total Time: 15 minutes

Ingredients

- 1 cup pomegranate juice (or cranberry juice cocktail)
- 2 tbsp ketchup
- 1 (13-ounce) kielbasa, cut into 1/2-inch thick slices
- 1 tbsp whole grain mustard

Instructions

Combine the pomegranate juice and ketchup in a large skillet over medium-high heat. Bring the mixture to a boil, stirring until the ketchup is fully incorporated. Continue cooking until the liquid reduces and thickens to a syrup-like consistency, about 5 to 7 minutes.

Add the kielbasa slices and toss to coat. Cook, stirring occasionally, until the sauce reduces further and forms a glossy glaze around the sausage. Remove the skillet from the heat and stir in the whole grain mustard.

Allow the kielbasa to cool slightly before transferring to a serving dish. Serve warm with toothpicks for easy snacking.

Chef's Notes:

Cranberry juice cocktail can be substituted for the pomegranate juice for a slightly sweeter flavor.

For easy party serving, keep the kielbasa warm in a small slow cooker after glazing. Whole grain mustard adds texture and flavor, but Dijon mustard works well too.