



Bacon-Wrapped Kielbasa Bites

total time: 50 min | servings: 4 | \$1.59 per serving*

INGREDIENTS

- 1 package (12 oz.) Bar-S Smoked Bacon
- 1 package (13 oz.) Bar-S Smoked Polska Kielbasa Loop, cut into 18 slices
- 1/3 cup jam, such as seedless raspberry or peach
- 1 tablespoon white or cider vinegar
- 1 tablespoon yellow mustard

GET COOKING

1. Heat oven to 375°F. Line rimmed baking pan with nonstick foil.
2. Cut each slice of bacon in half. Wrap bacon slice around kielbasa, secure with toothpick. Place on baking pan.
3. In small bowl, stir together jam, vinegar and mustard, creating a glaze. Brush over bacon and kielbasa.
4. Bake 30–40 minutes, turning kielbasa and brushing with jam mixture every 10 minutes, until bacon is cooked thoroughly and glazed.

Makes 18 appetizers