

## Slow Cooker Sweet and Sour Kielbasa

### Ingredients

6 tablespoons butter	1 ½ teaspoons spicy brown mustard
1 large onion, sliced	1 tablespoon Worcestershire sauce
1 cup packed brown sugar	1 teaspoons hot pepper sauce
1 (28 ounce) bottle ketchup	3 packages kielbasa sausage, cut into
3 tablespoon cider vinegar	1 inch pieces

### Directions

1. Melt butter in a large skillet over medium heat. Saute onions until tender. Stir in brown sugar, vinegar, mustard, Worcestershire sauce and hot pepper sauce. Simmer, stirring occasionally for 20 minutes.
2. Place sausage in a slow cooker with the sauce and onions. Cook on low for 4 hours.

Recommendation for shelter use: Determine when you will take the kielbasa to the shelter and subtract that amount of time from the total cooking time. Remember to plug in the crock pot when you arrive so that it will finish cooking before the 7 p.m. eating time.

