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## SMOKED KIELBASY

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Smoked Kielbasy is fully Cooked in our Smokehouse.

Suggested Methods of Cooking:

If you are planning to serve this sausage with sauerkraut we recommend that you cook it in water separately then slice and add to sauerkraut just before serving.

On the BBQ!

To keep the kielbasy at it's most flavorful, cut into 2-3 inch chunks then split in half lengthwise. Place onto hot grill until browned. Overcooking will dry it out. Keep on there only long enough to obtain desired browning and until warmed through.

You can simmer in water on the stovetop.

Again, just for a few minutes until heated through.

You can also bake smoked kielbasy.

This will make the outside crispy and keep the inside moist.

Do not overcook - it is already fully cooked.

Microwave for a few minutes.

As before, overcooking will dry out the natural juices in the sausage and you will lose most of the flavor. Heat just until warm inside.

We sincerely hope that you enjoy our products.

Any questions or comments are greatly appreciated.