

Slow Cooker Bourbon Glazed Kielbasa by Lynn's Recipes



Lynn demonstrates an easy make ahead appetizer that would be great for the Super Bowl, Slow Cooker Bourbon Glazed Kielbasa.

Ingredients:

- 1 pound Kielbasa, sliced
- 1 cup apricot preserves
- ½ cup maple syrup
- 2 Tablespoons bourbon or apple juice.

Combine everything in the slow cooker.
Cover and cook on low for 4 hours.

Serve with toothpicks.

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