

Name: Sweet Polish Sausage

Yield:	Author: "Babusia" Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Kielbasa sausage	2 lbs		Cut into 1 inch pieces
Worcestershire sauce	1/3 cup		
Lemon juice, fresh		1 tbsp	
Onion – 1			Chopped
Brown sugar	1/2 cup		
Hot pepper sauce		2 dashes	
Water	2/3 cup		
Preparation			
1. Preheat oven to 350 degrees.			
Cooking Directions			
1. Place sausage in a large saucepan. Add water to cover and simmer over low heat for 1 hour. Drain, remove sausage and set aside.			
2. In the same saucepan combine the Worcestershire sauce, lemon juice, onion, sugar, hot pepper sauce and water. Bring all to a boil, stirring.			
3. Place reserved sausage in a 9x13-inch baking dish and cover it with the sauce mixture.			
4. Bake at for 1 hour.			
Tip - Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.			