

## Kielbasa and Kraut

### Ingredients:

- 1 can Sauerkraut
- ½ tsp. celery seed
- 3 tblsp. brown sugar
- 1 tsp. basil
- 1 Kielbasa (1 lb.)
- ½ cup hot water

### Directions:

1. Mix sauerkraut with basil and celery seed in a 6 cup baking dish.
2. Make deep cuts, 1 inch apart, in kielbasa; push down into sauerkraut mixture to cover half-way.
3. Dissolve brown sugar in hot water in a 1 cup measure; drizzle over sausage and sauerkraut; cover.
4. Bake in moderate oven (350F) for 1 hour or until sausage is heated through and sauerkraut is tender.