

Drunken Sailors

Kielbasa Sausage in Sauce

Ingredients

- 1** 14oz bottle ketchup
 - 1** 12oz bottle barbeque sauce
 - 1/2** cup brown sugar
 - 1/2** cup whiskey
 - 1** 16oz package kielbasa sausage, sliced into 1/2 inch pieces
 - 1** box toothpicks
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Directions

Pour the ketchup and barbeque sauce into a slow cooker. Stir in the brown sugar, whiskey, and sausage. Set on low, and cook for 6 hours. Service hot with toothpicks.

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Direct recipe link: <https://www.keyingredient.com/recipes/844425045/drunken-sailors/>