

## **Glazed Sausage Bits**

This is a fast and luscious hors d'oeuvre to serve with drinks, especially strong ones like martinis, margaritas, or rum punch. Any sausage can be used, but I like the large, juicy kielbasa that I find at my local supermarket. For the glaze, I use pomegranate juice and a bit of ketchup, but you can also use orange, apple, or cranberry juice and a dash of maple syrup or honey, as well as Tabasco hot pepper sauce or cayenne pepper.

Combine 1/2 cup pomegranate juice, 1 tablespoon ketchup, and a good dash of Tabasco hot pepper sauce in a medium skillet. Bring to a boil and boil the mixture for 2 to 3 minutes, or until it gets syrupy. Remove the skin from a 6-ounce piece of kielbasa and cut into 1/2-inch-thick slices. Add the sausage slices to the sauce. Cook over high heat, turning the slices occasionally, until the mixture reduces almost completely and coats the sausage slices (2 to 3 minutes). Serve as is with toothpicks or on top of Ritz crackers.

**4 Servings (18 Slices)**