



Porter Beer Glazed Grilled Sausages with Onion Jam

Ingredients:

- 1 teaspoon vegetable oil
- 1 large red onion, thinly sliced
- 1/3 cup dried cherries
- 5 Tablespoons cider vinegar, divided
- 2 Tablespoons + 3/4 cup Porter Beer, divided
- 1 teaspoon brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 3 Tablespoons molasses
- 1/4 cup apricot preserves
- 12 ounces kielbasa sausage, cut into 8 pieces
- 8 slices pumpernickel bread OR
4 kaiser rolls, toasted or lightly grilled

Makes: 4 servings
Prep Time: 30 minutes
Cook Time: 5 minutes

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Directions:

1. Make onion jam by warming vegetable oil in medium, non-stick skillet over medium-high heat. Stir in onion slices. Sauté for about 4 minutes, until wilted. Stir in dried cherries, 2 tablespoons cider vinegar, Porter Beer and brown sugar; reduce heat to low. Cover and cook over low heat until onions are very tender, about 10 minutes. Deglaze pan with additional 1/4 cup Porter Beer. Stir in salt and pepper. Set aside until ready to serve.
2. To make glaze, whisk together in small saucepan 1/2 cup Porter Beer, molasses, apricot preserves and 3 tablespoons cider vinegar. Bring to a simmer over low heat; let bubble for 5 minutes.

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3. Prepare grill. Arrange kielbasa on grill or under broiler; let it cook on both sides, turning, until a bit charred, about 2 minutes per side. Brush with glaze. Move kielbasa to side, where the fire or heat is not so hot. Let sausage cook until glaze caramelizes, about 1 - 2 minutes, then turn sausage again and glaze other side. Repeat glazing two or three times, until sausage is nicely coated and charred.
4. Serve immediately, on bread or rolls, with onion jam.

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Cook Time: 5 minutes

Recipe courtesy of the National Beer Wholesalers Association.

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