
1 lb. kielbasa, sliced into ½ -inch pieces
1 can (14 oz.) pineapple chunks, drained (juice reserved)
3 Tbsp. soy sauce
1 Tbsp. sweet chili sauce
½ cup Vermont maple syrup
20 oz. can crushed pineapple, drained (juice reserved)
1 cup reserved pineapple juice

Preheat oven to 350° F. In a baking dish combine soy sauce, sweet chili sauce, maple syrup and pineapple juice. Add the kielbasa pieces and toss to coat. Let kielbasa marinate for 2 to 3 hours or overnight. Add the drained pineapple chunks and the drained crushed pineapple. Place in oven and cook for 30 to 40 minutes (keeping an eye on them). Remove from oven and serve hot or warm. Yield: About 10 servings. To double the recipe; add one more pound kielbasa and a

