## Meat/Hasselback Kielbasa

- A: 2 onions, sliced into wedges
- 2-3 bell peppers, sliced
- B: Kielbasa
- C: 2T mustard
  2T apricot preserves

  1. Heat baking sheet to 450F in oven. Toss (A) in some oil
- and roast on pan for a few minutes.

  2. Cut (B) into slices, without slicing all the way through.
- 3. Remove pan from oven, turn vegetables, lay kielbasa on top and baste with (C).

  4. Return to oven and roast until kielbasa is crisp, about
- 25 minutes.

Servings: 4

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From the kitchen of David and Jennifer Deaven