**Beer and Brown Sugar Kielbasa & Sauerkraut**

**Yield:** About 10 servings **Prep Time:** 10 minutes **Cook Time:** 4 to 10 hours **Total Time:** 4 to 10 hours

**Ingredients:**

12 ounces beer (can or bottle)
1 cup brown sugar (light or dark)
3 pounds polish kielbasa
1 bag (or jar) sauerkraut (32 ounces), drained

**Directions:**

Combine the beer and brown sugar in a small saucepan over medium heat, until the sugar melts and the mixture is slightly thickened; set aside.

Cut the kielbasa into links and place in a slow cooker. Cover with the drained sauerkraut. Pour the beer and brown sugar mixture over top. Cook on high for 4 to 6 hours, or on low for 8 to 10 hours. (We ended up doing a combination - high for 3 hours and then low for another 3 or so. Definitely the longer it cooks the better it tastes!)

Serve as is or on your favorite sandwich roll.

**Caramel Corn Puffs**

2-5 oz. bags or 1-8 oz. bag puff corn curls

2 sticks butter, no substitutes

½ cup light corn syrup

1 cup brown sugar

1 teaspoon baking soda

Place puffs in a large roasting pan. In a 2 ½ quart saucepan, mix remaining ingredients. Cook 2 minutes over medium heat. Pour over puffs. Gently stir until coated. Place in 250° oven for 45 minutes. Stir every 10 minutes. Remove from oven. Pour on wax paper. Cool & break into pieces.

**Cheddar-Beer Fondue**

12 oz. light beer

½ teaspoon Dijon mustard

1 garlic clove, crushed with press

¼ teaspoon hot sauce

Heat in 4 quart saucepan on low; whisk in 4 cups shredded sharp cheddar cheese tossed with 2 tablespoons cornstarch until melted and smooth.

Serve with sliced cooked sausage, cooked new potatoes, bread cubes, and apple slices for dipping.

Makes 2 ½ cups.

**Orange Cream Milk Punch**

24 servings

**Ingredients:**

1 quart vanilla ice cream

2 pints orange sherbet

1 quart cold milk

3 cans lemon lime soda (7 Up or Sierra Mist)

**Directions:**

Place the ice cream and sherbet in a punch bowl. Pour in the milk and lemon lime soda. Stir gently and serve immediately.

**White Zucchini Minestrone**

Olive oil

Zucchini (in summer, use 1 large zucchini, take seeds out; in winter use 2 store bought zucchinis, can leave seeds in)

4 potatoes, peeled and sliced

2 onions, sliced

Italian Sweet Sausage (homemade or store bought)

Sauté zucchini in olive oil over medium heat. Remove and set aside. Add more olive oil if needed and sauté potatoes and onions until soft, not brown. Add some water and sausage. Cover until cooked through. Add zucchini; heat through. Add salt to taste.