

Pickled Polish Sausage

By Gray Goat

- 2lbs smoked polish sausage cut into 2" lengths
- 1 med onion, sliced
- 1 cup water
- 2/3 cup brown sugar
- 3 cups white vinegar
- 2 tsp or more crushed red pepper
- 2 cloves garlic
- 2 bay leaves

Place the sausage and sliced onion into a large jar.

Place the rest of the ingredients in a sauce pan and bring to a boil, then reduce heat and simmer for five minutes.

Let the mixture cool and pour into jar with sausage and onions, cover and let sit in fridge for at least a week before trying these....I know...I know..this is the hard part