

Maple BBQ Hasselback Kielbasa Bites: A Sweet & Savory Party Favorite

a quick, flavorful, and crowd-pleasing appetizer



OVEN
400°F

TIME
30 min

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INGREDIENTS

- 1 pound kielbasa sausage
- $\frac{1}{2}$ cup BBQ sauce (your favorite brand)
- 2 tablespoons maple syrup (or honey)
- 1 tablespoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon smoked paprika
- $\frac{1}{2}$ teaspoon garlic powder
- ... teaspoon black pepper

1 tablespoon fresh parsley (for garnish, optional)

How to Make Maple BBQ Hasselback Kielbasa Bites:

1. Preheat the Oven:

2. Slice the Kielbasa Hasselback-Style:

Place the kielbasa on a cutting board.

Using a sharp knife, make thin, evenly spaced slices across the sausage, about $\frac{3}{4}$ of the way down (be careful not to cut all the way through). This helps the glaze seep into every bite.

3. Make the Maple BBQ Glaze:

BBQ sauce

Maple syrup

Dijon mustard

Worcestershire sauce

Smoked paprika, garlic powder, and black pepper

4. Coat and Bake:

Place the sliced kielbasa on the prepared baking sheet.

Brush half of the glaze generously over the top, making sure it gets into the cuts.

Bake for 10 minutes, then brush with more glaze and bake for another 5-10 minutes, until caramelized and slightly crispy.

5. Serve and Enjoy:

Garnish with chopped parsley for a fresh touch.

Serve hot with extra BBQ sauce for dipping!

My Best Tips for Perfect Kielbasa Bites:

Use a wooden spoon as a slicing guide - Place the kielbasa between the handles of a wooden spoon to prevent cutting all the way through.

For extra crispiness - Broil for the last 2-3 minutes for a caramelized top.

Try different flavors - Use honey mustard, sriracha, or a bourbon BBQ glaze for variety.

Want them bite-sized? - Cut kielbasa into smaller sections before slicing for easy party portions.

What to Serve with Maple BBQ Kielbasa Bites:

Toothpick skewers for easy snacking

Cornbread or biscuits - A delicious contrast to the sweet and smoky flavors.

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or foil for easy cleanup.
2. Slice the Kielbasa Hasselback-Style: Place the kielbasa on a cutting board.
3. Using a sharp knife, make thin, evenly spaced slices across the sausage, about $\frac{3}{4}$ of the way down (be careful not to cut all the way through). This helps the glaze seep into every bite.
4. Make the Maple BBQ Glaze: In a small bowl, whisk together:
 5. BBQ sauce
 6. Maple syrup
 7. Dijon mustard
 8. Worcestershire sauce
 9. Smoked paprika, garlic powder, and black pepper
10. Coat and Bake: Place the sliced kielbasa on the prepared baking sheet.
11. Brush half of the glaze generously over the top, making sure it gets into the cuts.
12. Bake for 10 minutes, then brush with more glaze and bake for another 5-10 minutes, until caramelized and slightly crispy.
13. Serve and Enjoy: Garnish with chopped parsley for a fresh touch.
14. Serve hot with extra BBQ sauce for dipping!
15. My Best Tips for Perfect Kielbasa Bites: Use a wooden spoon as a slicing guide - Place the kielbasa between the handles of a wooden spoon to prevent cutting all the way through.

16. For extra crispiness - Broil for the last 2-3 minutes for a caramelized top.
17. Try different flavors - Use honey mustard, sriracha, or a bourbon BBQ glaze for variety.
18. Want them bite-sized? - Cut kielbasa into smaller sections before slicing for easy party portions.
19. What to Serve with Maple BBQ Kielbasa Bites: These bites pair well with:
20. Toothpick skewers for easy snacking
21. Cornbread or biscuits - A delicious contrast to the sweet and smoky flavors.
22. Grilled vegetables or coleslaw - A fresh, crunchy side.
23. Mac and cheese or mashed potatoes - For a hearty meal pairing.
24. FAQs: Can I make these ahead of time? Yes! Prepare the kielbasa and glaze ahead, then bake right before serving.
25. Can I grill instead of bake? Absolutely! Grill over medium heat for 8-10 minutes, basting with glaze as it cooks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/maple-bbq-hasselback-kielbasa-bites-a-sweet-savory-party-favorite/>