

Grilled Hasselback Kielbasa With Jalapeño Honey

By Ali Slagle

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Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.

Total Time 25 minutes

Prep Time 5 minutes

Cook Time 20 minutes

Rating ★★★★★ (213)

Sweet, spicy and crisp, these grilled sausages and onions are a good reason to fire up the grill. Instead of leaving the sausages and onions plain, coat them with a mixture of honey, whole-grain mustard and pickled jalapeños beforehand. When hit with the heat, it will caramelize into a sticky glaze. Cutting deep slits in the sausage creates more crispy bits and area for the glaze to settle, and ensures that the sausage won't explode or shrivel. The pickled jalapeños cut through the richness and can be nestled between the slits on the kielbasa for surprising pops of heat. Pile the sausage and onions into buns, eat alongside coleslaw and [potato salad](#) or cut the jalapeno-studded kielbasa into small pieces to serve with toothpicks for an appetizer.

INGREDIENTS

Yield: 4 servings

¼ cup honey
2 tablespoons grapeseed or canola oil, plus more for greasing
2 tablespoons whole-grain mustard
Salt and black pepper
14 ounces to 1 pound kielbasa

PREPARATION

Step 1

Heat the grill to medium. In a large dish, such as a 9-by-13-inch pan, use a fork to stir together the honey, oil and mustard. Season to taste with salt and pepper. Set aside while you prep the kielbasa.

Step 2

Stopping short of cutting all the way through, make cuts ½ inch apart along the top of the kielbasa. Add the kielbasa, onions and pickled jalapeños to the dish. Use the fork to brush the kielbasa

1 large red onion, halved through the root, then cut through the root into ½-inch wedges

¼ cup pickled jalapeño slices

and onions with the honey mixture. Spread some of the honey mixture in between the kielbasa slices.

Step 3

Clean and lightly grease the grill grates. Add the kielbasa and onions and cook, turning occasionally and basting with the honey mixture, until warmed through, tender and golden, 10 to 15 minutes. (Keep the top of a gas grill closed between flips.) Don't worry if the kielbasa breaks apart; you'll need to slice it for serving anyway. As ingredients are done, add them back to the dish. If you like, stick some of the jalapeños in between the slices of kielbasa.

Private Notes

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