

# Smoked Kielbasa with Hot Honey Glaze

Prep: 10 minutes • Cook: 1 hour 15 minutes

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*Deeply smoked, scored kielbasa takes on sweet-heat from a hot honey glaze while a tangy gold sauce and sweet rub build layers of caramelized, savory complexity with a perfect, snappy bite.*

## Ingredients

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- 1 pound smoked pork sausage or kielbasa
- 2 tablespoons Hey Grill Hey Zesty Gold BBQ Sauce
- 1 tablespoon Hey Grill Hey Sweet Rub
- 1/4 cup Hey Grill Hey Hot Honey BBQ Sauce

## Instructions

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1. Preheat the smoker to 225°F and add a mild smoking wood for flavor.
2. Score the kielbasa with shallow diagonal cuts about 1/4 inch deep and 1 inch apart along the length; repeat in the opposite direction to create a diamond pattern.
3. Slather the scored sausage with Zesty Gold BBQ Sauce (or yellow mustard), then season all sides generously with Sweet Rub.
4. Place the kielbasa directly on the smoker grates and smoke for 45 minutes to 1 hour.
5. When the sausage reaches about 165°F, brush with Hot Honey BBQ Sauce, close the lid, and smoke for an additional 15 minutes to caramelize.
6. Remove to a board, rest 5 minutes, slice into rounds, optionally sprinkle with a little extra Sweet Rub, and serve hot.

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**Tags:** [Pork](#), [Sausage](#), [Smoked](#), [Appetizer](#), [Spicy](#), [BBQ](#)

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