



Bratwurst with Simple Stewed Sauerkraut

An easy recipe for juicy brats with caraway kraut

12 (ounce) package uncured cooked Bavarian bratwurst links

1 cup chopped onions

1 garlic clove, minced

1 cup non-salted chicken stock or as desired

1-1/2 teaspoons ground paprika

1 (16 ounce) package Cleveland Kraut Classic Caraway

1 Tablespoon minced fresh dill

Serve with sautéed multi-colored bell pepper strips; sautéed onions; double crusted French fresh bread or baguette; assorted vegetable chips

1. Precook or fresh sausage might require a longer or shorter times. Cook your sausage according to the package directions. We used a lightly greased large skillet to pan fry the brats. Brown brats; reduce heat to medium, cook for 8 to 10 minutes, depending on the type of brats used.
2. Add chopped onions and garlic; cook until golden brown about 5 to 8 minutes. Add stock, paprika, and sauerkraut; bring to a boil; reduce heat; simmer, turning

sausages once, for about 30 minutes until sausage tests at 165 degrees F and the sauerkraut is tender.

3. Remove from heat; stir in fresh dill. For a sandwich: Serve hot sausage links with sauteed bell pepper strips, sauteed onions, and sauerkraut on French bread. Add some vegetable chips as a side. Serves: 4

Cook's Note: You might also enjoy topping your sandwich with a zigzag of yellow mustard. Our brats were precooked so the cooking time was shorter. Follow the sausage cooking instructions on the package. Total cooking will usually take about 45 minutes as indicated on Michael Syman's original recipe. We also heard that he uses a spicy kraut from Cleveland Kitchen for his recipe.

Recipe Inspired by: Chef Michael Syman; Food Network.

See: <https://www.foodnetwork.com/recipes/michael-syman/bratwurst-stewed-with-sauerkraut-recipe-2013635>

About the Recipe: Bratwurst are ground meat sausages that originated in Germany. They are traditionally served on a crunchy hard roll with sauerkraut and mustard. We added some grilled bell pepper strips and a side of crunchy chips. The kraut is so delicious cooked in broth with the sausages. Great for sandwiches or open-face informal dinners. This is a great recipe to use for early warm-weather picnics.