



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Braised Bratwurst with Sauerkraut and Mustard

This is a dish straight from the heart of the Hill Country's German heritage. Our ancestors were great sausage makers, mostly out of necessity. When critters, both tame and wild, were butchered to feed the family, those thrifty folks wanted to be sure that they used every scrap of the meat. The tougher cuts of the animals were ground into sausages and smoked. Some were made into fresh sausages like Bratwurst that were cooked right away. Bratwurst was generally served with homemade sauerkraut or red cabbage. You'll still find excellent examples of this type of traditional meal in Fredericksburg's German restaurants. Or, better yet, cook up this quick and easy version, made with our all-natural **Fredericksburg Farms Dusseldorf Mustard** in your own kitchen. Your hubby might ask you to dance a polka or two after dinner.

To Serve 4 to 6.

8 links fresh bratwurst
¼ cup canola oil
1 large onion, diced
3 (15-ounce) cans Bavarian-style Sauerkraut
1-1/2 teaspoons freshly ground black pepper
1 tablespoon light brown sugar
1 cup beef broth
2/3 cup dry white wine
¼ cup **Fredericksburg Farms Dusseldorf Mustard**

Preheat oven to 350 degrees. Place the sausages on a baking sheet and bake in preheated oven until cooked through and browned, about 25-30 minutes. Meanwhile, heat the canola oil in a heavy-bottomed 12-inch skillet over medium heat. When the oil is hot, cook the onion, stirring often, until it is well browned, about 15-20 minutes. Don't try to hurry the onions or you'll really mess up the dish. The slow caramelization (or browning) of the onions is an integral part of the flavor. Add all remaining ingredients and stir to blend well. Cook, stirring occasionally, until liquid is reduced by about three-fourths. (The kraut should be almost dry, with just a little bit of liquid.) Place a portion of the sauerkraut on each serving plate and top with a cooked bratwurst or two.