

Bratwurst and Sauerkraut with Apples and Onions

Ingredients

- 1 T Unsalted Butter
- 8 Brats
- 1 lb Potatoes (peeled and diced)
- 3/4 t Salt
- 3/4 t Ground Black Pepper
- 2 c Apple Juice (plus 2 tablespoons)
- 1 Onion (sliced)
- 3 c Sauerkraut (drained)
- 1 Gala Apple (sliced)

Instructions

1. Melt the butter in a large, frying pan over medium-high heat. Add the bratwurst and cook until brown on both sides, about 10 minutes.
2. While the bratwurst are browning, place the potatoes in a medium-sized pot and cover with water. Bring to a boil over high heat then reduce the heat and simmer until the potatoes are tender, about 10 minutes.
3. Drain potatoes then add salt, pepper, and 2 tablespoons of apple juice and gently mash. You want to keep some chunks.
4. When the bratwurst is brown on both sides, remove it from the pan then add the onion. Cook until the onion begins to brown then add the sauerkraut and mix well.
5. Add the bratwurst back to the pan then pour the remaining 2 cups of apple

Bratwurst and Sauerkraut with Apples and Onions

juice over the top. Cover the pan and cook for 20 minutes. Remove the cover and cook for another 10 minutes, or until the pan is mostly dry.

6. Nestle the apple slices around the bratwurst and cook for 5 minutes more. Serve the bratwurst and sauerkraut over the potatoes with sour cream and grainy mustard on the side.