



SAUSAGES WITH CIDER AND SAUERKRAUT December 2008

Ingredients :

- 2 lb German Style sausages such as Coarse Bratwurst, Knockwurst or Bauernwurst (6 to 8)
- 3 tablespoons unsalted butter
- 1 onion, chopped
- 2 Turkish bay leaves or 1 California Bay Leaf
- 1/2 teaspoon caraway seeds
- 1/2 teaspoon black pepper
- 2 lb German Sauerkraut
- 1 3/4 cups unfiltered apple cider
- 1 tablespoon sugar

Directions:

Heat 1/2 tablespoon butter in a 12-inch heavy skillet over moderately high heat until foam subsides, then reduce temperature to low. Cook Sausages using a low heat until they are fully cooked or warmed through, turning occasionally, about 4-8 minutes total. Transfer the sausages to a plate and cover to keep warm.

Add remaining 2 1/2 tablespoons butter to skillet along with onion, bay leaves, caraway seeds, and pepper and cook, stirring occasionally, until onion is softened and beginning to brown, about 5 minutes. Stir in sauerkraut, cider, and sugar, then nestle sausages into mixture. Bring to a boil, then reduce heat and simmer, partially covered, 20 minutes.

Serving suggestions: Mashed Potatoes, Whole grain Mustard, Fresh Salad

Serving Size: 4 servings
Active Time: 10 min
Total Time: 35 min