



German Style Bratwurst & Sauerkraut

ULF #	Pack Size	Ingredients
549220	18/22 ct	6 Smoked Bacon Slices
138503	50#	1 Yellow Onion
430439	1 qt	Chopped Garlic
188706	6/10#	32 oz can Shredded Sauerkraut
	1 cup	Water
222804	12/46 oz	1/2 cup Apple Juice
341556	16/2#	Brown Sugar Light
295667	12/1#	Chicken Soup Base
300915	16 oz	Caraway Seed
298166	20 oz	Whole Bay Leaf
586778	2/5#	5 Bratwurst
141291	70 ct	2 Baker Potato
		Large Apple Cored & Sliced



In a large skillet cook bacon over medium-high heat until crisp; Crumble and set aside. Reserve 2 tablespoons drippings in skillet. Cook onion and garlic in reserved drippings over medium heat until tender, stirring occasionally. Stir in sauerkraut, potatoes, water, white wine or apple juice, brown sugar, bouillion granules, caraway seed and bay leaf. Add up to 1/2 cup more water, if necessary, to cover potatoes and bring to broil. Score bratwurst; add to sauerkraut mixture and reduce heat. Cover and simmer for 20-30 minutes or until potatoes are just tender, stirring occasionally. Add the sliced apple; cover and cook for 5-10 minutes more or until apples are just tender. Remove bay leaf.

ULF Recipe Cards ~ Visit us on Facebook, Twitter & Google +

