

# How to Make **BRATWURST & SAUERKRAUT**

a traditional German dish

## **YOU WILL NEED...**

- 1 yellow onion
- 1 apple
- 2 cloves garlic
- 1 pack All Beef Brats
- 24 oz. Sauerkraut
- 1 cup chicken broth
- 1/4th tsp paprika, black pepper, and caraway seeds

**1. Slice the onion and the apple, and mince the cloves of garlic. Set aside for now.**



**2. Oil a large deep skillet and put over medium heat. Once pan is hot, add in the Bratwurst and cook on each side until browned, remove, and set aside.**

**3. In the same hot pan, add the sliced onions, apples, and garlic. Sauté for about 5 minutes, or until the onions are soft.**



**4. Drain the sauerkraut from container and add it to the pan, along with the paprika, black pepper, caraway seeds, and chicken broth, stir to combine.**

**5. Add in the browned brat's and nestle between the sauerkraut. Cover the pan with a lid and let simmer for 20 minutes before serving!**



**AMANA**

FARMS BEEF