

BRATWURST MIT SAUERKRAUT UND RÖSTERDÄPFEL

Roasted Bratwurst, Riesling Sauerkraut and
Roasted Potatoes with Mustard

INGREDIENTS

FROM OUR KITCHEN

4 links bratwurst
(2 sausages per serving)
1 quart of roasted potatoes
1 quart riesling sauerkraut
4 ounces dijon mustard
chopped chives

FROM YOUR KITCHEN

2 tablespoons cooking oil
(sunflower oil, grapeseed
oil, or salted butter)
salt and pepper

While sausage recipes can be found as early as 228 A.D., and although, some sources list over 40 different varieties of German bratwurst, the first documented evidence of the bratwurst in Germany dates from 1313, in the Franconian city of Nürnberg (Nuremberg). How these sausages are eaten varies by locality, but they are most commonly served with roasted potatoes, sauerkraut, rye bread, and spicy mustard.

1 Empty sauerkraut into medium pot, add 2 tablespoons water, and heat on low for 15 minutes, stirring occasionally.

2 Score each bratwurst at a bias.

3 Heat a large pan with butter or oil. Add bratwurst at high heat, and brown each side for 2 minutes. Then, reduce to medium heat on each side for an additional 5 minutes.

4 Heat a large pan with butter or oil until melted. Empty potatoes into the pan and heat for 10 minutes, stirring occasionally. Add salt and pepper to taste.

5 Plate sausage on a bed of sauerkraut. Form roasted potatoes beside sausage and sauerkraut. Add mustard and then sprinkle chives over potatoes.

Guten Appetit!

MAKES 2 SERVINGS



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