



TURKEY BRATWURST WITH RED CABBAGE

Ingredients

Servings: 10

For the bratwursts

- 1 tablespoon garlic, minced
- 2 tablespoons onions, minced
- 4 cups nonalcoholic beer
- 2 cups water
- 2 teaspoons celery salt
- 10 four-ounce turkey bratwursts

For the cabbage

- 2 ounces canola oil
- 1 tablespoon kosher salt
- 1 cup onions, julienned
- 1 teaspoon caraway seeds
- 1 cup water
- 3 ounces red wine vinegar
- 2 ounces sugar
- 5 pounds red cabbage, shredded
- 2 cups Granny Smith apples, julienned

Directions

For the turkey bratwursts

- In a Dutch oven pot, combine the minced garlic, minced onions, non-alcoholic beer, water and celery salt.
- Bring to a boil, and then add the turkey bratwursts. Bring to a simmer.
- Reduce the heat and cook for 30 to 35 minutes or until the bratwursts reach an internal temperature of 165 F. Keep hot until ready to serve.

For the braised red cabbage

- Heat a large sauté pan over medium heat.
- Add the canola oil, salt and onions; cook until the julienned onions are translucent, 5 to 6 minutes.
- Add the caraway seeds and cook for 2 minutes to toast the seeds.
- Add the water, red wine vinegar and sugar; bring to a simmer.
- Add the cabbage; stir to combine. Cook until the cabbage is tender, 20 to 25 minutes.
- Fold in the julienned apples. Keep hot until ready to serve.

Side dishes

- Pretzels
- Mustard

