

BAVARIAN BRATWURST SUPPER

Ingredients

4 bacon strips, diced	1 Tbsp spicy brown mustard
4 fresh bratwurst, cut into 2-inch pieces	½ tsp salt
1 medium tart apple, chopped	⅛ tsp pepper
1 medium onion, chopped	4 cups frozen cubed hash brown potatoes, thawed
½ cup cider vinegar	1 can (14 oz) Bavarian-style sauerkraut, drained
3 Tbsp brown sugar	

Directions

1. In a skillet, cook bacon over medium heat until crispy. Using a slotted spoon, remove to paper towels.
2. In the drippings, cook and stir bratwurst for 10 to 12 minutes. Remove with a slotted spoon.
3. Drain, reserving 2 tablespoons of drippings. Saute apple and onion in drippings until lightly browned.
4. Add the vinegar, brown sugar, mustard, salt, pepper, and bratwurst. Cover and cook for 12 minutes, stirring frequently.
5. Add potatoes and sauerkraut; cook and stir 12 minutes longer or until heated through and a meat thermometer inserted in bratwurst reads 160 degrees. Sprinkle with bacon.