

MAKE IT!

Braised Sausages with Cabbage and Whole Seed Mustard

SERVES 6-8

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|---|------------------------------------------------------------------------------------|----|------------------------------------------------------|
| 1 | tablespoon oil | 1 | cloves garlic, sliced thin |
| 4 | pounds of mixed sausages, like bratwurst, kielbasa, and a high-quality Frankfurter | 1 | cup pilsner style beer |
| 4 | slices thick-cut bacon, cut into ¼ inch slices | 1½ | cups low sodium chicken stock |
| 1 | tablespoon butter | 2 | teaspoons caraway seeds |
| 1 | small head of green cabbage, about 2 pounds, sliced thin | 1 | teaspoon juniper berries |
| 1 | large white onion, sliced thin | 3 | bay leaves |
| | | 1 | pound baby potatoes, scrubbed |
| | | | Chopped dill and parsley to garnish |
| | | | American Spoon® Whole Seed Mustard , to serve |

Heat a large Dutch oven over medium heat. Add the oil and brown the sausages. Transfer sausages to a platter and reserve. Add the sliced bacon to the pot and cook, stirring occasionally, until the fat has rendered and the bacon is just starting to crisp.

Add the butter to the pot with the bacon, then stir in the cabbage, onion, and garlic. Season with salt and a little black pepper. Continue cooking, stirring occasionally, until the vegetables start to give off their moisture. Be careful not to brown the cabbage mixture, you only want to sweat the vegetables. Add the beer and increase the heat to medium-high. Cook until the beer is reduced by about half, then add the chicken stock, juniper berries, caraway seeds, and bay leaves.

Bring the chicken stock to a boil and reduce to medium heat. Cover and simmer, stirring occasionally, for about 20 minutes. Add the potatoes and reserved sausages and cook, covered, until potatoes are almost tender, and the sausages are cooked through, about 20 minutes more. Stir occasionally, making sure cabbage is not burning. Add more stock or water if the dish is looking too dry.

Remove the lid and cook uncovered for a few minutes more, until most of the liquid has evaporated. Transfer to a platter and garnish with chopped herbs and serve with Whole Seed Mustard.



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