



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Midwestern Grilled Bratwurst Sandwiches with Caraway Sauerkraut**

**Serves 4**

#### **Ingredients**

Oil

1 tbsp. butter

1 small red onion

1 can sauerkraut

1 tsp. sugar

½ tsp. caraway seeds

Coarse salt

Ground pepper

4 precooked bratwurst sausages

4 hard rolls

¼ c. spicy brown mustard

½ c. Bread-and-butter pickles

Potato chips

Heat grill to medium-low; lightly oil grates. In a medium saucepan, heat butter over medium. Add onion, and cook, stirring occasionally, until soft, 4 to 5 minutes. Add sauerkraut, sugar, caraway seeds, and 1/2 cup water; season with salt and pepper. Simmer until sauerkraut is heated through, 3 to 5 minutes; set aside.

Grill sausages, turning frequently, until golden brown and warmed through, 10 to 12 minutes. Grill rolls, cut side down, until warm, 1 to 2 minutes. Spread lightly with butter, if using, and mustard. Halve sausages lengthwise; fill each roll with 2 halves and pickles. Serve with sauerkraut and potato chips.

Cook's Note: This recipe calls for easy-to-find precooked brats (look near the other sausages). For fresh ones, increase the grilling time by 5 minutes, until they're cooked through.

***Credit: delish.com***