



Helga's One-Pan Bratwurst with Potatoes, Apples, and Sauerkraut

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 15 minutes



To infuse every bite of a meal with porky goodness, we leverage fond, the savory superstar of the kitchen.

1 pound bratwurst (see NOTES)

1/4 cup water, plus extra as needed

4 tablespoons unsalted butter

1 medium onion, halved and sliced thin

1 tablespoon packed brown sugar

1 1/2 teaspoons caraway seeds

1/2 teaspoon table salt

1/4 teaspoon pepper

3/4 cup beer (see NOTES)

1 pound red potatoes, unpeeled, halved lengthwise and sliced into 1/4-inch half-moons (see NOTES)

1 1/2 cups chicken broth

2 apples, Golden Delicious, cored, halved, and sliced 1/4 inch thick

2 cups sauerkraut, rinsed and drained

2 tablespoons minced fresh chives

Helga and her husband ran a renowned German restaurant in New York City. Even after retiring, and until her passing, Helga could effortlessly prepare meals for family and friends that would have made the Kaiser himself salivate. Inspired by her approach to cooking, this one-pot recipe is crafted in a way that would make her proud.

Bratwurst takes center stage in this speedy, one-pan meal. To ensure tender casings, we started the sausages in a covered skillet with a bit of water. A few quick pricks with a paring knife allowed the links to release just enough fat and juices to build a rich, flavorful fond. As the liquid evaporated, we deglazed the pan with beer, creating a braising liquid that infused the potatoes with deep, meaty savoriness. With quick-to-prepare and fast-cooking ingredients, this dish is as effortless as it is satisfying.

NOTE: BRATWURST: We developed this recipe with bratwurst, but any fresh pork sausage links or combination of sausages can be used.

NOTE: BEER: Any pale lager will work here.

NOTE: RED POTATOES: Yukon Gold potatoes can be used in place of red potatoes, if desired.

Serving Ideas: Serve with crusty bread.

Per Serving (excluding unknown items): 685 Calories; 44g Fat (57.4% calories from fat); 21g Protein; 52g Carbohydrate; 9g Dietary Fiber; 104mg Cholesterol; 2708mg Sodium; 24g Total Sugars; trace Vitamin D; 132mg Calcium; 4mg Iron; 1255mg Potassium; 283mg Phosphorus. Exchanges: .

Bring bratwursts and water to simmer in 12-inch skillet over medium heat. Cover and cook until bratwursts register about 135° F, 5 to 7 minutes. (If skillet contents begin to sizzle, add 1/4 cup water.)

Uncover and, using paring knife, pierce each bratwurst in 8 to 10 spots to release fat and juices. Continue to cook, uncovered, moving bratwursts as necessary, until dark fond forms on bottom of skillet, 2 to 4 minutes longer. Transfer bratwursts to cutting board.

Add butter, onion, brown sugar, caraway seeds, salt, and pepper to now-empty skillet. Cook, stirring constantly, until caraway is fragrant, about 2 minutes.

Stir in beer, scraping up any browned bits. Simmer, stirring frequently, until beer is reduced to thick, syrupy glaze, 5-8 minutes.

Add potatoes and broth and bring to simmer over medium-high heat. Adjust heat to maintain simmer; cover; and cook for 10 minutes, stirring halfway through cooking.

Stir in apple and sauerkraut. Return bratwursts to pan, nestling links into sauerkraut. Cover and continue to cook until bratwursts register 160° F, 7 to 12 minutes.

Transfer bratwursts to cutting board and slice each link into thirds.

Season potato mixture with salt and pepper to taste, then divide among shallow bowls. Top with bratwursts and garnish with chives. Serve.

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