

## Slow Cooked Skipjack Braised Bratwurst with Sauerkraut



### Ingredients

- 2, 32oz cans of drained sauerkraut
- 2 large red onions, thin to medium sliced
- 2 packages bratwurst (approx. 10)
- 2 large Granny Smith apples, cored, peeled, and diced
- 2 cups Liganore Skipjack wine
- 2 tbsp butter
- ¼ tsp cayenne pepper
- Red potatoes, or baking potatoes for mashing
- 10 potato hot dog rolls

### Directions

Brown Bratwurst in a skillet, but do not fully cook. Remove from skillet.

Use butter, along with onions, apples, pepper, and ½ cup of wine to deglaze the pan (brown bits are flavor).

Add the onions, apples, pepper, sauerkraut, bratwurst, and remaining wine to a crockpot.

Cook on high 4 hours, or 8 hours low.

Serve on potato rolls, with stone ground mustard, with mashed potatoes or alongside red potatoes.

Enjoy the remaining Skipjack with the meal.