



843 Rainier Ave S
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Apple Sausage Lettuce Wraps

A recipe for Uli's Famous Pork Apple Sausage

Prep Time: 10 minutes

Cook Time: 10 minutes

Yield: 4 servings

INGREDIENTS:

- 1 pound Uli's Famous Pork Apple Bratwurst (4 links with casing removed)
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 onion, diced
- ¼ cup hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon freshly grated ginger
- 1 tablespoon Sriracha, optional
- 18-ounce can whole water chestnuts, drained and diced
- 2 green onions, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 1 head butter lettuce

DIRECTIONS:

1. Heat olive oil in a saucepan over medium high heat. Add crumbled Uli's Famous Pork Apple Bratwurst and cook until browned, about 3-5 minutes, making sure to crumble the pork as it cooks; drain excess fat.
2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent, about 1-2 minutes.
3. Stir in chestnuts and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.
4. To serve, spoon several tablespoons of the sausage mixture into the center of a lettuce leaf, taco-style.