



843 Rainier Ave S  
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## German Weisswurst Platter

A recipe for Uli's Famous Weisswurst Sausage

Prep Time: 20 minutes

Cook Time: 90 minutes

Yield: 8 servings

### INGREDIENTS:

- 2 pounds Uli's Weisswurst Sausage (about 8 links). Product is already pre-cooked.
- 1 Tablespoon vegetable oil
- 2 cups julienned red onions
- 4 bottles (8 ounces each) dark beer
- 6 ounces (about 6 slices) bacon, chopped
- 2 cups julienned yellow onions
- 1 tablespoon minced garlic (2 large cloves)
- 3 large red or golden delicious apples, cored and cubed
- 1 bay leaf
- 1 teaspoon whole black peppercorns
- 1 teaspoon dried juniper berries, crushed
- 2 pounds sauerkraut, rinsed well under cold running water and drained
- 2 tablespoons light brown sugar
- 1 teaspoon salt
- Freshly ground black pepper to taste

### DIRECTIONS: if using a GRILL:

1. Brush the pre heated grill grate with vegetable oil, so the sausages don't stick to the grill.
2. Place the weisswurst on the grill over indirect heat. Heat weisswurst on the medium grill. Cover the grill and cook the weisswurst until they're completely hot throughout. Turn the weisswurst occasionally and grill baste frequently with your favorite beer. Heat them for 15 to 20 minutes. NOTE: Avoid poking the weisswurst casing with a fork, knife or tongs to prevent the flavorful liquid inside the sausage from leaking.
3. Remove the cooked weisswurst from the grill and transfer them to a serving plate. Lay a sheet of aluminum foil over the sausages and let them rest for 5 minutes. They'll finish cooking and then you can serve the hot weisswurst.
4. You can store leftover grilled weisswurst in an airtight container in the refrigerator for 3 to 4 days.

### DIRECTIONS for sauerkraut mixture:

1. In large pot, cook bacon over medium heat until crisp, about 5 minutes. Remove bacon with slotted spoon and drain on paper towels.
2. Add yellow onions to fat in pan and cook, stirring, until very soft, 5 to 6 minutes.
3. Add garlic and cook, stirring, 30 seconds.
4. Add apples and cook, stirring, until they begin to soften, about 2 minutes.
5. Add bay leaf, peppercorns and crushed juniper berries and cook, while stirring, 30 seconds.
6. Add sauerkraut, beer, brown sugar, salt and pepper, and bring to a boil. Reduce heat and simmer uncovered until tender and aromatic, stirring occasionally, about 1½ hours.
7. Remove sauerkraut from heat and discard bay leaf. Stir in cooked bacon and season with salt and pepper to taste. Arrange sauerkraut on the platter with the Weisswurst on top and serve with rolls, mustard and cold beer
8. Remember Uli's Weisswurst is a cooked product, so CAN be eaten out of the package. However we find it is best heated in this recipe
9. If you love eating sausages at breakfast, you'll love Uli's Weisswurst, the white sausage specialty of Bavaria. Since weisswurst are made without preservatives or nitrates, you'll need to use them soon after buying them. You can prepare them in the traditional way by simmering the links in salted water. If you'd like to give the weisswurst a smoky flavor, you can cook them on the grill and baste them with beer.