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## Thüringen, Red Cabbage & Apples

### A recipe for Uli's Famous Thüringen Style Bratwurst

Prep Time: 10 minutes  
Cook Time: 30 minutes  
Yield: 2 servings

#### INGREDIENTS:

- 6 ounces Thüringen Style Bratwurst (about 2 links)
- 1 teaspoon Canola Oil
- 1 cup red onion (thinly sliced)
- 6 cups red cabbage (thinly sliced, about 1 1/2 pounds)
- 1 ½ cups red Apple (peeled & finely chopped)
- 1 cup apple juice
- 2 tablespoons dark brown sugar
- 2 tablespoons red wine vinegar
- ¼ teaspoon salt
- ¼ teaspoon dried thyme
- A pinch black pepper
- 1 bay leaf

#### DIRECTIONS:

1. Heat oil in a large nonstick skillet over medium-high heat and brown sausage links. Remove from pan and cut into ½ inch pieces. Leave drippings in pan.
2. Add onion to pan and cook for 4 minutes. Add cabbage and remaining ingredients; bring to a boil.
3. Cover pan, reduce heat, and simmer 20 minutes or until cabbage is tender, stirring occasionally. Add sausage pieces for the last 5 minutes, then remove from heat, discard bay leaf and serve with boiled potatoes.