



Oktoberfest RECIPE

BRATS WITH GERMAN RIESLING AND SAUERKRAUT
FROM AWARD-WINNING CHEF

Elizabeth Karmel

BRATS WITH GERMAN RIESLING, SAUERKRAUT AND CARAWAY SEEDS

Upgrade your favorite Oktoberfest Brats by simmering them in a light and fruity German Riesling instead of beer. The apple notes are a perfect match for the pork and veal bratwursts. This simple recipe is delicious with any brat—the secret is in the Schmitt Söhne Vineyards Riesling

GRILLING METHOD: INDIRECT/MEDIUM

- 6 BRATWURSTS COOKED OR UNCOOKED
- ½ STICK, 4 OUNCES, UNSALTED BUTTER
- 1 LARGE WHITE OR YELLOW ONION
- 1 TEASPOON CARAWAY SEEDS
- 1 BOTTLE SCHMITT SOHNE VINEYARDS RIESLING
- 1 28.5 OUNCE JAR SAUERKRAUT, TRADITIONAL
- 6 HOAGIE, PRETZEL OR POTATO ROLL, OPTIONAL
- GERMAN MUSTARD AND FAVORITE CONDIMENTS

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METHOD:

Preheat the grill.

Melt the butter in the Dutch oven or heavy-duty saucepan. Cut the onion in half and cut into half-moon slices or a rough dice. Place in the bottom of the Dutch oven and let cook for about 5 minutes or until translucent. Add the caraway and the wine and bring to a simmer. Turn off the heat and set aside.

Meanwhile, remove brats from packaging and set in the center of the cooking grate over indirect heat. If they are uncooked, turn occasionally and let cook for about 20 minutes or until well marked and almost cooked through. If they are fully-cooked, do the same thing but you will only grill them for about 5 minutes. I like to cook them until they are a deep brown color.

Remove from grill and place into the wine and onion mixture. Bring the liquid back to a gentle boil. Add the sauerkraut and reduce the heat to very low and simmer with the lid on for about 30 minutes. The brats are now ready to serve directly from the pot. If you are going to serve them later, turn off the heat but leave them in the liquid. Either refrigerate or simmer them again just before serving.

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