

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



REUBEN BRAT

Prep Time	Total Time	Servings
30 mins.	30 mins.	5

Ingredients

- 5 Johnsonville® Smoked Brats
- 5 dark rye hoagie rolls
- 5 thin slices Swiss cheese
- 1 tsp. butter
- 1 large onion, sliced
- 1 ¾ cups [Saverne® Bavarian Kraut](#)

Reuben Sauce (combine next 2 ingredients)

- ½ cup Thousand Island dressing
- ½ cup coarse ground mustard

Directions

1. Grill brats according to directions. Keep warm.
2. Sauté sliced onions in a pan with 1 teaspoon of butter over medium low heat until they turn a light golden brown. Keep warm.
3. Warm [Saverne® Bavarian Kraut](#) in a saucepan until heated through.
4. Blend Thousand Island dressing and mustard together to make Reuben sauce.
5. To make 1 sandwich, place two tablespoons of Reuben sauce on an open-face hoagie roll and add 1 slice of Swiss cheese, onions, and 1 brat. Top with [Saverne® Bavarian Kraut](#) and serve warm.



From the kitchen at Johnsonville® Sausage