

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



BRAT & KRAUT STRUDEL

Prep Time	Total Time	Servings
30 mins.	1 hr 15 mins.	6

Ingredients

- 1 pkg. (19.76 oz.) Johnsonville® Beer 'n Bratwurst
- 2 Tbsp. unsalted butter
- 1 med. yellow onion, sliced
- 1 ¾ cups Saverne® Dill & Garlic Kraut, drained
- ½ cup sour cream
- ½ tsp. minced garlic
- ½ tsp. caraway seed
- Salt and freshly ground pepper to taste
- 2 sheets frozen puff pastry, thawed
- 2 cups shredded Muenster cheese
- 2 Tbsp. poppy seeds
- 2 Tbsp. sesame seeds

Directions

1. Preheat oven to 450°F.
2. Prepare the links according to package instructions. Cool slightly, and then cut into half-moon slices.
3. In a large sauté pan, melt butter over medium heat. Add the onion and sauté until caramelized, 8 to 10 minutes. Add the sausage and Saverne® Dill & Garlic Kraut, heat through.
4. In a small bowl, combine the sour cream, garlic, and caraway. Season to taste with salt and pepper.
5. Line two baking sheets with parchment paper or silicone non-stick baking pads. Unfold one sheet of puff pastry on each baking sheet.
6. Spread the sour-cream mixture over each pastry sheet to within ½ inch of the edge. Spoon the sausage/kraut mixture down the center of each pastry sheet. Top with cheese. Lightly brush the edges with water. Fold the long pastry side of each sheet over the filling and pinch the ends together to seal.
7. With a sharp knife, pierce the strudels to create steam vents. Brush the tops of the strudels with water. Sprinkle with the poppy and sesame seeds. Bake for 30–35 minutes, until golden brown. Let stand 10 minutes before slicing.

Chef's Note: For a spicier twist on this recipe, substitute either Saverne® Curtido or Saverne® Sriracha Kraut.



From the kitchen at Johnsonville® Sausage