

SMALL  
BATCH

# SAVERNE®

FARMED IN  
THE USA

## HANDCRAFTED KRAUT



## SAVORY SAUSAGE AND KRAUT SKILLET

Prep Time	Total Time	Servings
15 mins.	45 mins.	4

### Ingredients

- 2 Tbsp. butter
- 1 medium onion, chopped
- ¼ cup chopped green pepper
- 1 apple, peeled, cored, and grated
- 2 Tbsp. brown sugar
- 12 small red potatoes, cleaned
- 1 ½ cups [Saverne® Bavarian Kraut](#)\*
- 1 lb. smoked beef sausage or kielbasa

### Directions

1. Cut sausage into 3 inch pieces.
2. Melt butter in skillet; add onion and green pepper and cook until tender.
3. Add apple, brown sugar, potatoes, and [Saverne® Bavarian Kraut](#); mix well.
4. Place sausage on top of kraut mixture.
5. Cover and cook over medium-low heat for 30 minutes.

\*Substitute [Saverne® Curtido](#) for a Southwestern twist.