

## **Brats & Sauerkraut**

5-6 Beer brats or other Johnson sausages. Kielbasas will work.

½ large onion sliced

½ fennel bulb sliced or you may use 1 TLB. fennel seed.

1 lg. Jar of sauerkraut. Drained and rinsed.

1/2 cup apple juice.

Brown the brats in a fry pan with 1-2 TLB. of peanut oil.

Add onions and fennel, brown until onions are clear. Take brats out and stir in sauerkraut. Cook on low about 10 mins. Add brats and apple juice on top and simmer 30 minutes.

This is great on a Hoagie Roll or by itself.

Note: Jodi BBQ's their brats and boils the onions separately in beer.