

## ENTRÉE

### PREMIO BRATWURST WITH RED CABBAGE AND APPLES

1 pkg. Premio Bratwurst, cut into 1" pieces  
4 Granny Smith Apples, cored and cut in eighths  
1-1/2 cups onions, coarsely chopped  
1-1-1/2 lbs. Red Cabbage, thinly sliced  
1-1/2 cups Apple Juice  
1 cup Red Wine  
1/4 cup Sugar  
Salt and freshly Ground Pepper

1. Sauté Bratwurst in non-stick pan 6-8 minutes. Remove and reserve. Add apples, onion and cabbage and sauté 5 minutes or until starting to wilt.
2. Add sausage with its reserved liquid, apple juice, wine and sugar.
3. Bring to simmer and cook 15-20 minutes. Season with salt and pepper. Serve with mashed or oven roasted potatoes.

Makes 4 servings