

Riesling Braised Cabbage and Hartmanns Bratwurst

Chef Dan Martello, New York Wine & Culinary Center, Canandaigua, NY

Ingredients

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| ¼ cup unsalted butter | ½ cup chicken stock |
| 1 red onion, thinly sliced | 1 bouquet garni (bay leaf, garlic clove, |
| 2 carrots, thinly sliced | 3-4 peppercorns, sprig of thyme, sprig of parsley |
| 2 celery stalks, thinly sliced | wrapped in cheesecloth and tied) |
| ½ head of green cabbage, shredded | 4 each bratwurst links |
| 1 tablespoon toasted caraway seeds | salt and pepper to taste |
| 2 cups Riesling | ¼ cup chopped parsley |
| 1 cup orange juice | |

Preparation

In a 6-quart saucepan over medium heat, melt butter and add onion, carrots and celery. Cook 4-5 minutes, then add cabbage and continue cooking 6-8 minutes. Stir, season with salt, pepper and caraway seeds. Then add wine, orange juice, chicken stock and bouquet garni. Bring liquid to a boil, add bratwurst, reduce heat to a simmer, and continue to cook 25-30 minutes. Adjust seasoning and serve.

Makes 4 servings
Hartmanns Old World Sausage,
1256 North Clinton Avenue, Rochester, NY

