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### **Bratwurst with Mustard Sauce**

1 tablespoon oil  
1 shallot, minced  
2 garlic cloves, minced  
½ teaspoon each onion and garlic powder  
½ cup hard cider  
½ cup good quality mustard  
1 tablespoon minced fresh chives  
1 pound good-quality bratwurst  
Sea salt and freshly ground pepper

- Bring a saucepan to medium heat and add the oil. Cook shallots until golden.
- Add garlic and spices; cook 1 minute more.
- Add cider; cook until reduced by half. Stir in mustard; bring to a simmer and cook until thickened. Season with chives, salt and pepper.
- Bring a grill to medium heat; grill bratwurst until cooked through. Serve garnished with mustard sauce.

### **Caraway Quick Bread**

2 cups all-purpose flour  
2 tablespoons old-fashioned oats  
2 tablespoon packed dark brown sugar  
1 tablespoon molasses  
2 teaspoons caraway seeds  
1 teaspoon salt  
1 teaspoon baking powder  
½ teaspoon baking soda  
3 tablespoons chilled unsalted butter, coarsely grated  
1 cup buttermilk, approximately

- Preheat oven to 375 degrees. Combine first 8 ingredients in large bowl; mix well.
- Add butter; rub in with fingertips until mixture resembles fine meal.
- Stir in enough buttermilk to form soft dough.
- Form into a round and transfer dough to a buttered 8-inch loaf pan.
- Bake until bread is browned, about 30 to 35 minutes (the bread should sound hollow when tapped on bottom).
- Turn bread out of pan and cool right side up on rack.

Gratuity is not included but is appreciated.

Bratwurst with Red Cabbage.docx



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### **Braised Red Kraut**

¼ pound pancetta, diced  
1 medium onion, sliced  
1 granny smith apple, diced, optional  
4 ounces hard cider  
1 jar red sauerkraut, drained  
8 ounces chicken stock  
Sea salt and freshly ground pepper

- Add pancetta to a dutch oven and bring to medium heat. Cook until fat is completely rendered from bacon.
- Add onions; cook until golden brown. Add apples; cook until apples are softened.
- Deglaze with cider; cook until reduced by half.
- Add sauerkraut; bring to a simmer and cook until completely tender. Season with salt and pepper.

### **Horseradish Potato Pancakes**

1 large potato, grated  
3 tablespoon mince chives or scallions  
1 tablespoon horseradish  
½ teaspoon salt  
½ teaspoon each onion and garlic powder  
Freshly ground black pepper  
¼ cup all-purpose flour, or more as needed  
Vegetable oil, for frying

- Finely grate potatoes and onion into a large bowl. Squeeze out any excess liquid.
- Mix in chives, salt, spices and pepper; stir in flour.
- Add enough oil to coat the bottom of a heavy skillet over medium-high heat.
- Drop ¼ cup mounds of potato into pan; flatten with back of a spatula to make pancakes.
- Fry, turning pancakes once, until golden brown.
- Transfer pancakes to a plate lined with a paper towel to drain. Keep warm in the oven until serving.

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