



## Orecchiette with Bratwurst and Brussels Sprouts

This is a zesty & delicious take on the traditional Alsatian dish, choucroute garnie, which translates to “dressed cabbage”! Choucroute garnie is a “recipe,” and we use the term loosely because there is no set recipe, for preparing cabbage with sausages and potatoes. While the traditional method is delicious and perfectly delicious with our Bratwurst, here is a variation adapted from Kay Chun’s recipe that substitutes potatoes with pasta and cabbage with brussels sprouts!

### INGREDIENTS *(Makes 4 servings)*

1 tbsp olive or canola oil  
2 tbsp butter  
1 pound Pine Street Market Bratwurst  
1 cup thinly sliced yellow onion  
12 oz brussels sprouts, trimmed and halved (about 3 cups)  
8 oz drained Bubbies Sauerkraut, coarsely chopped (about 1 1/2 cups)  
3 cloves garlic, minced  
Salt and pepper, to taste  
1 lb orecchiette  
½ cup grated Parmesan  
½ cup sour cream  
2 tbsp chopped fresh dill, parsley, or chives

### PREPARATION

- In a large skillet over medium heat, add 1 tbsp of olive or canola oil and the bratwurst links. Cook until done (internal temperature of 165°F), turning periodically to brown on both sides, approximately 8-10 minutes. Remove from the heat and set aside to rest for 5 minutes, then slice approximately ½ inch thick.

[www.pinestreetmarket.com](http://www.pinestreetmarket.com)

©2018, Pine Street Market

- Melt the butter in a large nonstick skillet over medium heat. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes. Add the brussels sprouts, sauerkraut, and garlic and season with salt and pepper. Cook, stirring occasionally, until the brussels sprouts are crisp-tender, about 5-8 minutes. Add the sliced bratwurst and cook for an additional 1 minute.
- Meanwhile, cook the pasta in a pot of boiling salted water until al dente. Reserve 1 1/2 cups pasta cooking water and drain the pasta. Return the pasta and reserved cooking water to the pot over low heat. Add the sausage & vegetable mixture, Parmesan, sour cream, and dill (or other herbs) and stir until slightly thickened and saucy, about 2 minutes. Season with salt and pepper. Serve with more Parmesan, if desired.
- Bon Appétit!!