



German Sausage with butter mash

Ingredients

- 4 x Thüringer Bratwurst**
- 2 Tbsp Olive Oil
- 50ml butter
- 3 Large Potatoes – peeled and diced**
- Nutmeg
- 50ml Full cream Milk**
- 1 x Kühne Barrel Sauerkraut**
- 1 x Kühne Bavarian Sweet mustard**

Salt and white Pepper to taste

Method - (SERVES TWO)

Boil potatoes until soft when pierced with a fork. Mash Potatoes until soft, add butter, nutmeg, white pepper and salt to taste. Add milk a bit at a time until the texture is smooth and creamy. Set aside and keep warm.

Heat a large heavy based saucepan and add the olive oil. Fry the sausages on medium heat until golden brown.

Heat the Sauerkraut in the Microwave (or saucepan) until Hot

Serve with Sweet Mustard

There is nothing Like an Ice Cold Beer to go with this meal.

**** Available at the Farmyard Trading Post**