

Pheasant Brats and Kraut

Ingredients

- 5** Birdman's Original Pheasant fully cooked smoked Brats (about 16 ounces total)
- 6** cups shredded cabbage
- 1** cup water
- 1/2** cup chopped onion
- 1/2** cup shredded carrot
- 1** teaspoon caraway seed
- 1/4** teaspoon pepper
- 1/8** teaspoon salt
- 5** slices process Swiss cheese, torn (4 ounces)



Directions

- 1.** Make slits in bratwurst at 1-inch intervals, carefully cutting to, but not through, opposite side. Set aside.
- 2.** In a 12-inch skillet combine cabbage, water, onion, carrot, caraway seed, pepper, and salt. Arrange bratwurst on top of cabbage mixture. Bring to boiling; reduce heat. Cover and simmer for 10 to 15 minutes or until cabbage is tender and bratwurst is heated through.
- 3.** Remove bratwurst from skillet; keep warm. Drain cabbage mixture. Add Swiss cheese to cabbage. Stir over low heat until cheese is melted. Serve cabbage with bratwurst. Makes 5 servings. © 2007 Toubl Enterprises Inc.

Pheasant Brats and Beer

Ingredients

- 5 Birdman's Original Pheasant fully cooked smoked Brats
- 1 12-ounce can beer
- 10 whole black peppercorns
- 1 large onion, sliced and separated into rings
- 1 tablespoon margarine or butter
- 1-1/2 teaspoons caraway seed
- 2 tablespoons white wine vinegar
- 1 teaspoon Worcestershire sauce
- 5 bratwurst buns, split and toasted
- Coarse-grain brown mustard



Directions

1. Use a fork to prick several holes in the skin of each bratwurst. In a saucepan combine bratwursts, beer, and peppercorns. DO NOT BOIL! Cover; simmer about 20 minutes. Drain.
2. Meanwhile, in a small skillet cook onion in hot margarine until tender but not brown. Add caraway seed and cook 5 minutes more. Stir in the vinegar and the Worcestershire sauce.
3. Grill bratwursts on an uncovered grill directly over low heat coals for 7 to 8 minutes or until skins are golden, turning frequently. Serve bratwursts on buns with mustard. Spoon onion mixture over bratwursts. Makes 5 servings. © 2007 Toubl Enterprises Inc.