{Apples & Brown Sugar Bratwurst and Sauerkraut}

Jolanthe @ No Ordinary Moments

Ingredients:

- 8 uncooked bratwurst links
- 2 cans (14 ounces) sauerkraut, rinsed and well drained
- 4 medium apples, peeled and finely chopped
- 4 bacon strips, cooked and crumbled
- 1/2cup packed brown sugar
- 1/3cup finely chopped onion
- 1 1/2 teaspoons ground mustard



Directions:

- Place the bratwurst in a 5-qt. slow cooker. In a large bowl, combine the sauerkraut, apples, bacon, brown sugar, onion and mustard; spoon over bratwurst.
- Cover and cook on low for 6-7 hours or until sausage is no longer pink.
- Yield: 8 servings.

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