



Golden Red Oktoberfest Stew

A savory, and surprisingly light winter stew made with meaty bratwurst, tangy sauerkraut, creamy Golden Red potatoes, and loads of flavorful carrots and onions. A perfectly hearty meal for the whole family.

Prep: 30 minutes | Cook: 60 minutes | Serves: 8

Ingredients

- 1 tbsp. vegetable oil
- 16 oz. pork bratwurst, sliced in ½-inch coins
- 1 medium yellow onion, diced
- 6 oz. sauerkraut, drained, rinsed
- 2 cloves garlic, minced
- ½ tsp. caraway seeds, whole
- 1 bay leaf
- 1 ½ lbs. Golden Red potatoes, cut into ¾-inch pieces
- 16 oz. carrots, cut into ½-inch coins
- 2 c. lager-style beer
- 8 c. chicken stock
- 2 tbsp. apple cider vinegar
- 1½ tbsp. coarse Kosher salt
- ½ tsp. freshly cracked black pepper
- 2 tbsp. parsley leaves, chopped

Instructions

Warm the oil over medium heat in a large, heavy-bottomed pot or Dutch oven. When hot, add the sliced bratwurst and cook until all sides of the meat just begin to brown, about 4-6 minutes. Remove with a slotted spoon and set aside.

In the same pot, add the onions and cook until translucent, about 6-8 minutes. Add the sauerkraut, garlic, caraway and bay leaf to the onions and cook until fragrant, about 1-2 minutes.

Increase heat to high then deglaze the pot with beer, using a wooden spoon or spatula to scrape up any brown bits from the bottom of the pot. Add the potatoes, carrots, chicken stock and reserved bratwurst. Bring to a boil then reduce heat to a simmer and cook uncovered until potatoes and carrots are fork tender, about 25-35 minutes.

Remove stew from heat and stir in vinegar, salt and pepper. Taste and adjust seasoning as needed. Serve hot topped with chopped parsley leaves.

Recipe Tips

- For a tangy twist, add a dollop of whole grain mustard to your stew.
- Pairs well with rustic-style bread and butter.