



HARRINGTON'S
TASTY RECIPES

American Brat in a Bun

Making the perfect Brat in a Bun with our recipe is simple. Harrington's American Bratwurst rules. Beautifully aromatic, nutmeg and ginger blended with the finest dry-cured, manuka-smoked 100% New Zealand pork. A delicious and cheerful, gluten-free treat perfect for the big game or any time friends and family come around. A favourite with Uncle Sam, and Uncle Sid.

Equipment

- Heavy frying pan
- Oven

Ingredients

- Harringtons American Bratwurst x 4
- Good quality Bread Rolls that are approx. 15cm long
- Sauerkraut 100g
- Dijon Mustard
- Butter

Directions

1. Heat the sauerkraut in a sauce pan with a small knob of butter
2. Heat the oven to 180C 7-10 mins
3. Heat the frying pan on a medium heat 2-3 minutes and the fry the American Bratwurst until the are golden brown and heated through.
4. Slice the buns lengthways then warm them slightly in the oven 1-2 minutes
5. Spoon the heated sauerkraut evenly into the buns and then place the sausages on top.
6. Serve with lashings of mustard and enjoy!