



## **BANGERS AND MASH WITH A GERMAN TWIST**

### *Ingredients:*

12 Hillshire Farms Smoked Sausage Link  
or  
12 Hillshire Farms Chicken & Apple Sausage Link  
2 lb Baby Red Potatoes  
3 cups Caraway style Sauerkraut (Drained)  
2 oz Olive Oil  
4 Yellow and Red Onion, sliced  
¼ lb Unsalted Butter  
1 cup Water  
to taste Salt & Pepper

### *Directions:*

1. Peel and slice onions, add to a pre-heated skillet, add 2 tablespoons of butter and on low heat cook the red and white onions until golden brown, stirring occasionally. Remove from heat. Add onions to the sauerkraut, mix together, set aside.
2. Peel the potatoes, place in cold water, add salt, cover, and bring to boil. Reduce heat to medium and cook until fork tender.
3. In a skillet, on medium heat, place sausage links, add water to cover just about halfway up, cover with lid, cook for 20-30 minutes until sausages are cooked through. Once the water evaporated from the skillet, drizzle some olive oil and brown sausages on both sides.
4. Drain potatoes, add butter (optional) and mash them with a potato masher. Serve alongside the sausages topped with sauerkraut and onion mixture.
5. Garnish with French fried onions.

Healthy Alternative Hillshire Farms Low Sodium Turkey Smoked Rope Sausage

Recipe and photo courtesy of Tyson