

Brats with Onions and Green Salad: Brats are made from Berkshire Pork that was raised on our farm. They are SO delicious! Our butcher makes them for us right here in Reno. Enjoy!!

Ingredients:

Brats

Salad Greens

Salad Dressing

Onion

Cucumber

Pantry Items: Butter, Olive Oil, Apple Cider Vinegar, Salt

Brats

Cut your brats apart so they are not connected.

Heat a little olive oil in a pan and add your brats.

Cook the brats on medium/high for about 5 minutes then turn them. Cook for another 5 minutes. Turn again and cook for another 5 minutes. They need about 15 minutes to cook. Brats need to be cooked through. If they are pink in the middle, they need to cook longer.

Onions

While the brats are cooking...

Slice your red onion into thin slices.

Heat a pan and add 1 Tablespoon of Butter and 1 Tablespoon of olive oil.

Add the onions and cook them down until they are clear, and add some salt to taste.

Add 1 Tablespoon of apple cider vinegar (or whatever you have, red wine or white will work too) and 1 teaspoon of sugar. Stir the sugar and vinegar into the onions and cook the onions for another 5 minutes. (If you do not like vinegar you do not need to add it. They are delicious without it too.

You will top your brats with the onions and use some of the onions for your salad.

Salad

Wash your greens.

Chop cucumber into small chunks

Dress the greens with the dressing (container A). Top with some of the cooked onions and cucumber.

Dressing Ingredient: mustard, oil, sugar, red wine vinegar, onion, salt, spices.

Plate

Place 2 brats on a plate and top them with the onions. Add some salad to the plate. Enjoy!!