

BY KAREN LOGAN



# Sauerkraut BRATWURST STROMBOLI

10-15 appetizer servings

Prep time: 30 minutes

Bake time: 20 minutes

## INGREDIENTS:

3 Bratwurst  
8 oz. sauerkraut  
¼ cup Oktoberfest Bier  
¼ cup diced onion  
1 cup cream cheese or shredded muenster  
1 pizza dough  
1 tsp. everything bagel seasoning (optional)  
Egg wash (optional)

## DIRECTIONS:

Preheat oven to 400°. Remove casing from bratwurst. Break up bratwurst into crumbles while cooking in a fry pan. Once bratwurst is cooked through, add onion and cook for a few

minutes over medium heat until softened. Add beer and simmer for another 5 minutes. Strain off liquid. Put bratwurst into a mixing bowl and allow to cool slightly. Stir in well-drained sauerkraut and room temperature cream cheese. Roll and Stretch pizza dough to fit a rectangular sheet pan. Spread mixture evenly over the dough, leaving ½ inch border on all sides. Carefully roll the dough up long ways. Pinch the edges closed and cut a few slits on the top of the dough to vent. Brush egg wash over the top of the dough and sprinkle the seasoning on. Bake 20-25 minutes until golden brown

and cooked through. Allow to cool slightly before cutting into 1-2" slices. Serve with German mustard or sour cream.

**Tips:** Make sure sauerkraut is well-drained to prevent a soggy Stromboli. For a finer consistency, pulse sauerkraut and bratwurst in a food processor. If you do not have everything bagel seasoning, sprinkle on a little dehydrated onion, poppy seeds, caraway seeds, salt and/or sesame seeds.

**Beer Pairing:**  
Shiner Oktoberfest

