

## **Bratwurst and Red Cabbage**

- 1 pound uncured bratwurst
- 2 tablespoons olive oil
- 1 12-oz. bottle Pilsner or other lager, divided
- 1 medium red onion, chopped
- ½ medium head of red cabbage, thinly sliced
- 1 medium red beet, peeled, coarsely grated
- Kosher salt and freshly ground black pepper
- ½ cup apple cider vinegar
- 1 tablespoon light brown sugar
- ¼ teaspoon ground allspice
- Freshly grated horseradish (for serving)

Prick the bratwurst in several places with a knife and place in a large skillet. Add the oil and half of the beer, then add water until the liquid comes a little over halfway up the sides of the sausages. Bring to a simmer over medium heat. Cook, turning once, until just barely cooked through, about 12–15 minutes.

Increase heat to medium-high and cook until liquid is evaporated, 5–10 minutes. Roll sausages to the edge of the skillet and add the onion to the center. Cook, turning the sausages often and stirring the onion occasionally, until the sausages are browned and the onion is soft, about 5–8 minutes. Transfer sausages to a plate.

Add the cabbage and the beet to the skillet; season with salt and pepper. Cook, stirring often, until cabbage is wilted, about 5 minutes. Add the vinegar, brown sugar, allspice, and the remaining beer. Cover and cook until tender, about 20–25 minutes. Serve sausages with cabbage mixture and topped with horseradish.