

OKTOBERFEST SAUSAGE PLATTER

An Oktoberfest-inspired platter featuring bratwurst, red cabbage and mashed to pair with your favorite ale.



ON-TREND: CLASSICS WITH A TWIST

INGREDIENTS (8 SERVINGS)

Simplot Farmhouse Originals™ Home-Cook Style Mashed Potatoes (10071179299264) 2 Tbsp. Butter 1 White Onion, skinned, cut into thin strips ½ head Red Cabbage, sliced into ¼-inch sections 16 Bratwurst Sausages, raw, 3 oz. each 1 bottle Amber Beer 2 Tbsp. Parsley, cut for garnish

PREPARATION

- Simplot Farmhouse Originals™ Home-Cooked 1. Prepare and heat Simplot Farmhouse Originals™

 Style Mashed Potatoes (10071179299264)

 Butter

 Home-Cooked Style Mashed Potatoes according to package directions.
 - 2. In a 12-inch pan add 1 Tbsp. butter; heat on medium until butter is hot and foaming. Add onions and cook until golden.
 - 3. While onions are cooking, add red cabbage and 1 Tbsp. of butter to another 12-inch pan. Cook for approximately 10 minutes, until cabbage is tender.
 - 4. Cook bratwursts in beer and according to package directions.
 - 5. To finish, add 1 cup of Simplot Farmhouse Originals™

 Home-Cooked Style Mashed Potatoes to a plate. Top with
 two bratwursts, caramelized onion and garnish with red
 cabbage and parsley