

Skillet Bratwurst with Apples and Brussels Sprouts



30-MINUTE SUPPER



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WHY THIS RECIPE WORKS: A cup of water hastens the cooking of the sausages and onions and helps the onions caramelize evenly.

- 2 pounds bratwurst**
- 2 onions, halved and sliced thin**
- 1 cup water**
- ¼ cup extra-virgin olive oil**
- 2 tablespoons honey**
- Salt and pepper**
- 1 pound Brussels sprouts, trimmed and quartered**
- 3 Gala apples, cored and quartered**
- ⅓ cup dried cranberries**
- 1 tablespoon cider vinegar**
- 1 tablespoon Dijon mustard**

1. Combine bratwurst, onions, water, 1 tablespoon oil, 1 tablespoon honey, ½ teaspoon salt, and ¼ teaspoon pepper in 12-inch nonstick skillet. Cover and cook over medium-high heat until bratwurst is nearly cooked through, about 10 minutes, flipping bratwurst halfway through cooking. Uncover and continue to cook, stirring frequently, until water has evaporated and bratwurst and onions are well browned, 7 to 10 minutes longer. Transfer to platter and tent with foil.

2. Wipe skillet clean with paper towels. Heat remaining 3 tablespoons oil in now-empty skillet over medium-high heat until just smoking. Add Brussels sprouts, ¼ teaspoon salt, and ¼ teaspoon pepper and cook, covered, until browned, about 4 minutes, stirring often. Stir in apples, cranberries, vinegar, mustard, and remaining 1 tablespoon honey and cook until apples are browned and Brussels sprouts are tender, about 5 minutes. Serve with bratwurst and onions.

TEST KITCHEN NOTE: Honeycrisp, Granny Smith, and Braeburn apples will also work in this recipe.