



#1 Oktoberfest Pack:

Add a Protein Variety Pack to your Box!



2 Servings

Oktoberfest is a Bavarian tradition dating back to 1810 in the city of Munich, Germany. The festivities, originally 5 days long, marked the union of a Prince and Princess. These days, the annual Oktoberfest events in Munich famously bring over six million people together to share in the German tradition. And, for us foodies, Oktoberfest is an excuse to celebrate a different type of German royalty: sausage, pretzels, and beer!

What we send

- 12 oz bratwurst
- 12 oz knackwurst
- 12 oz cheddar bratwurst ⁷

What you need

- Your choice!

Tools

- choose your own cooking adventure!

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal, Fat 0g, Carbs 0g, Proteins 0g



1. Sheet Pan Sausage Roast

Sausage, cabbage, and apples are a match made in heaven. Combine them all on a sheet pan, add onion wedges or halved shallots. Toss with a little olive oil and salt and pepper.

Roast in a 425°F oven for 20-25 minutes (depending on the size of the sausages and cabbage). A delightful Oktoberfest-inspired sheet pan supper is served!



2. Make a Mustardy Pan Sauce

Whole grain, Dijon, spicy brown, yellow, or stoneground—we've got a whole shelf lined dedicated to this powerhouse condiment!

During Oktoberfest, we reach for a traditional Bavarian sweet mustard. But, if you can't find that, any quality mustard will do! Use it alone to slather on pieces of savory sausage, or make a quick mustardy sauce using the pan drippings left behind after pan roasting!



3. "German" Potato Salad

"German" potato salad is a broad description for what Americans have come to know as a warm potato salad tossed with a vinegary dressing instead of mayo. For a Bavarian-inspired take, render diced bacon in a skillet. Heat drippings with chicken broth, minced shallots, a dollop of mustard, and white wine vinegar. Add boiled potatoes and bacon bits, gently tossing to coat. Add fresh dill or chives!



4. Make Sauerkraut

Through the magic of lacto-fermentation, salt, raw cabbage, and lots of time, turn into delicious, tangy sauerkraut. Though easy to make, traditional sauerkraut takes weeks, sometimes months, to develop the strong flavor that goes so well with sausage!

Make a quick sauerkraut by gently heating shredded green cabbage, white vinegar, water, and coarse salt in a saucepan. Cook for about 30 mins.



5. Grilled Sausages

A smoky char goes well with any type of sausage! Sausages are a fantastic option for harried weeknight meals, because they cook so quickly. Throw them on the grill, perhaps alongside some of your favorite grilled veggies!



6. Load them up!

Hot dogs have become as American as apple pie. But, we have Germany to thank for frankfurters, in particular Frankfurt am Maim, the city where they were commonly served in beer gardens. Sausages of all sorts can be served up in the same way! Start with the bun of your choice, then load them up. Make them Chicago-style, as above, or add sauerkraut and mustard for a German take

Questions about the recipe? Call us at 866-228-4513 (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](#) or [#marthaandmarleyspoon](#)