

GERMAN FOOD GUIDE

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Bratwurst Sauerkraut Taschen (Bratwurst Sauerkraut Pockets)

Number of Servings: 3

Ingredients

1 package Frozen Puff Pastry
4 [Bratwurst](#)
5 oz [Sauerkraut](#)
1 small Onion, finely chopped
1/2 clove Garlic, finely chopped
3 tablespoons Butter
Pepper
3/4 cup Crumbled Feta Cheese
1 Egg Yolk
1 Egg White

Instructions

Allow puff pastry thaw for 10-15 minutes.

Remove the casings from the [Bratwurst](#) - only the filling will be used in this recipe.

Drain the [Sauerkraut](#) and break up any clumps with a fork.

Melt butter in a frying pan. Add the chopped onions and chopped garlic and cook until transparent. Add Sauerkraut and Bratwurst filling. Season with pepper (to taste). Cook for 5-10 minutes, stirring occasionally, or until the Bratwurst is fully cooked. Fold in the feta cheese crumbles and remove pan from heat. Set aside and allow to cool.

Preheat oven to 425°F (220°C).

Cut the puff pastry into large squares.

Take one puff pastry square. Brush the edges with egg white. Add a tablespoon full of filling. Fold over one side of the square to enclose the filling. Gently pinch edges together so that they hold together. Place on a greased cookie sheet (or cookie sheet lined with parchment paper). Repeat with all the squares and filling. Brush the top of each pocket with egg yolk.

Bake pockets for 20 minutes or until golden brown.

[More Information on the Bratwurst](#)

