

# Turkey Cheddar Bratwurst Sandwich

Recipe from "Eat, Drink and Be Merry for Charity" Event Held November 22nd, 2013 at the Chicago Marriott Downtown Magnificent Mile. For more recipes, visit our website at [www.harvestchicago.com](http://www.harvestchicago.com)

4 each turkey cheddar bratwursts

4 pretzel hot dog buns

1 cup onion jam

2 cup grape Brussels sprout slaw

Cook Bratwurst on the oven at 350 F for 10 minutes until fully cooked.

Warm up bread in the oven for 2 minutes. Spread onion jam on the bun, add sausage. Top with slaw.

<p style="text-align: center;"><u>Onion Jam</u></p> <p>2 cup white onion, small diced 1 tbl blended oil 1/2 cup sugar 2 tbl fresh thyme, chopped 1 cup cherry vinegar Salt and Pepper</p> <p>Sautee onion with oil for 5 minutes at low heat until translucent. Add all other ingredients and cook for 45 minutes at low heat. Cool down right away.</p>	<p style="text-align: center;"><u>Grape slaw</u></p> <p>10 ea Brussels sprout shaved 1 cup white cabbage shaved 2 cups red grape quartered 1/2 cup dressing Toss all ingredients with dressing.</p> <p style="text-align: center;"><u>Dressing</u></p> <p>1 cup mayo 1/4 cup honey 1/4 cup apple cider vinegar 1 tbl chive minced Salt and Pepper</p> <p>Mix all ingredients together.</p>
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