



Elizabeth Jesdale's Winter Pork Simmer

2 Tbs	Plain cooking oil (sunflower for example)
1 package	North Country Smokehouse bratwurst, sliced
½ lb.	Pork kebob meat, sliced
2	Onions, sliced
12	Button mushrooms, sliced
2 Tbs	Mustard seed
1 cup	Sauerkraut
¼ stick	Unsalted butter
1 cup	Artesano Traditional Mead
To taste	Salt & pepper

Heat oil in heavy pan, cast iron preferred. Add bratwurst & pork. Cook over medium heat until just browned. Remove meat from pan & reserve.

Add onions & cook until brown. Add mushrooms, cook for 5 minutes.

Return meat to pan with mustard seed. Cook to reduce any liquid by half. Add mead & simmer for 10-15 minutes.

Lower heat, add butter & stir until butter is melted.

Add sauerkraut & heat through. Add salt pepper to taste.

Serve with a crusty rye bread