



Sauerkraut & Red Cabbage Lollipops

Difficulty: Medium

Time: Approx. 30 Minutes



Ingredients (4 servings)

- 8 flour tortillas
- 8 white sausages
- 3.5 oz BBQ sauce
- 3.5 oz Hengstenberg Mustard extra hot
- 3.5 oz Hengstenberg Mustard sweet Bavarian style
- 7 ozs Hengstenberg Red Cabbage
- 7 ozs Hengstenberg Sauerkraut Bavarian Style
- 4 tbsp Roasted onions to garnish
- 4 tbsp Cornflakes to garnish

Squeeze the sauerkraut with your hands. It should be as dry as possible so that the tortillas do not become soggy. Drain the red cabbage through a strainer.

Grill or pan-fry the sausages to the desired level of brownness.

Spread the tortillas flat on the table. For the Sauerkraut lollipops, mix the mustard with the BBQ sauce and spread around 2/3 of the surface of the tortillas. Use the sweet mustard for the Red Cabbage lollipops.

Then spread the sauerkraut or the red cabbage evenly over the top of the mustard sauce on the tortillas. Place a fried or grilled sausage in the lower third of the prepared tortilla and roll the tortilla tightly.



Place the rolled tortillas with the overlapping side facing down over indirect heat at about 320-350 degrees on a grill and heat for about 15 minutes. If you do not have a grill, this works just as well in the oven at 320 degrees.

Take the tortilla rolls from the grill or from the oven and insert several skewers at a uniform distance. Cut into “lollipops” with a sharp knife