

# Homemade beef sausage with cheese, beer coleslaw

## Recipe for 12 Tapas

### Description

A simple and savoury preparation that is sure to please adults and children alike. A nice garnish for your sausages to accompany.

### Note

To make sure the sausage mixture is well seasoned, you can cook a small ball in a pan, oven or even the microwave.

### Ingredients

#### Sausage

- 750 Gr Ground beef
- 1 Unit(s) Onion
- 1 Unit(s) Green onion
- 0.50 Cup(s) Japanese breadcrumbs (panko)
- 1 Tbsp Dijon mustard
- 2 Tbsp Olive oil
- 150 Gr Jarlsberg cheese
  
- Salt and pepper

#### Cole slaw

- 1 Unit(s) Sauerkraut
- 300 Ml Blond beer
- 50 Ml White balsamic vinegar
- 150 Gr Bacon
- 300 Ml Water
- 4 Clove(s) Crushed garlic
- 2 Leaf(ves) Bay leaf
- 1 Tsp Fresh ground black pepper
  
- Salt and pepper

### Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **375 F°**

#### Preparation

Cut the cheese into sticks roughly 8cm long and 5mmx5mm.

Remove the leaves from the cabbage and in a pot of salted boiling water, blanch them for 5 minutes.

Finely mince the onions as well as the green onions.

#### Sausages

In a mixing bowl, combine the minced meat and minced onion, green onion, panko, mustard and a drizzle of olive oil. Season with salt and pepper.

Using your hands, lay out a nice patty of minced meat preparation. Place a cheese stick in the center.

Roll the minced meat around the cheese stick, making sure it is sealed within the sausage form.

Repeat this process until all the sausages are formed.

In a hot skillet with vegetable oil, sear the sausages on both sides. Transfer them to a baking sheet and when ready to eat, finish cooking them in the oven for 8-10 minutes.

## Cabbage

Stack and roll the cabbage leaves. Finely slice them.

In a hot stock pot, sear the bacon until golden, add the bay leaves, the garlic, pepper and deglaze with the beer. Cook down for another minute.

Add the sliced cabbage, water and the balsamic vinegar, combine well and cover the pot. Bring to a boil and then transfer the stock pot to the oven for 1h30m. Once done, season to taste with salt and pepper.

## Plating

In the serving dish of your choice, make a nice bed of cabbage. Slice the sausages and place on top of the cabbage bed. Garnish with young sprouts or fresh herbs.

**Bon appétit!**