# Oktoberfest Stew with Lager and Smoked Sausage

Yield: Serves 4-6 | Prep Time: 20 minutes | Cook time: 40 minutes

## Ingredients:

- 1 tablespoon olive oil
- 1 (14 ounce) package beef smoked sausage, cut into bite-size slices
- 1 1/2 onion, sliced into thin semi-circles
- 1/2 head small cabbage, halved again, cored and thinly sliced
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground caraway seeds
- Pinch salt
- 2 cloves garlic, finely chopped
- 1 cup German-style lager beer (Oktoberfest variety)
- 2 russet potatoes, peeled and cubed to bite-size pieces
- 2 1/2 cups hot chicken stock
- 1 1/2 tablespoons apple cider vinegar
- 1 tablespoon flat-leaf parsley, chopped

## Preparation:

1. Place a medium-large pot over medium-high heat, and add the olive oil;
2. Once the oil is hot, add in the sliced beef smoked sausage, and allow the slices to caramelize and brown in the oil, for about 4-5 minutes;
3. When the sausage is browned, add in the sliced onions, stir, and allow the onions to caramelize with the sausage for another few minutes, until golden-brown and softened;
4. Once onions are caramelized, add in the sliced cabbage, stir to combine, and allow the cabbage to soften and take on the flavors of the sausage and onions for few minutes;
5. Once the cabbage is softened and golden, add in the black pepper, ground caraway seeds and the pinch of salt, and stir to combine;
6. Next, stir in the garlic, and once it becomes aromatic, add in the cup of lager, and stir the mixture to combine; allow the beer to slightly reduce for about 3 minutes or so;
7. Next, add in the cubed potatoes and the hot chicken stock, stir, and allow the mixture to come to the boil; once it comes to the boil, place a lid on (slightly askew to allow just a little steam to escape), and reduce the heat to low to gently simmer the stew for about 40 minutes;
8. After the 40 minutes, turn the heat off, and finish the stew by stirring in the apple cider vinegar and the chopped parsley (add more salt if necessary, too).
9. Serve in large bowls with some hearty, rye bread or rustic rolls with butter or cream cheese.

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