

Shiner Bock Braised Cabbage & Sausage



Butter
Onion, chopped
Red Cabbage, chopped - you can use green cabbage instead.
[Shiner Smokehouse smoked sausage](#), sliced
Red Potatoes, quartered
Shiner Bock
Spicy Mustard for garnish

Melt a tablespoon of butter in a stock or bean pot. Saute the onion until transparent. Add the sausage, potatoes and cabbage and saute a few minutes to let all the flavors meld. Pour in the Shiner Bock, you'll need at least a bottle, maybe 2 - just eyeball it. Bring it up to a boil and then turn the heat down and let it simmer until the potatoes are cooked through.