Brats with Sauerkraut

Ingredients

- 8 uncooked bratwurst links
- 1 can (14 ounces) sauerkraut, rinsed and well drained
- 2 medium apples, peeled and finely chopped
- 3 bacon strips, cooked and crumbled
- 1/4 cup packed brown sugar
- 1/4 cup finely chopped onion
- 1 teaspoon ground mustard
- 8 brat buns, split

Directions

1. Place the bratwurst in a 5-qt. slow cooker. In a large bowl, combine the sauerkraut, apples, bacon, brown sugar, onion and mustard; spoon over bratwurst.
2. Cover and cook on low until a thermometer inserted in the sausage reads 160°, 6-8 hours.
3. Place brats in buns; using a slotted spoon, top with sauerkraut mixture.