

Beer Bratwurst and Onions

written by The Recipe Exchange | June 28, 2015

Ingredients

6 sausages (bratwurst)
2 tbsps butter
1 1/2 onions (thickly sliced)
12 ozs Amber Ale (or nut brown ale)
6 hoagie buns

Directions

In a cast iron or regular skillet, melt butter over medium high heat. Add onion and cook for 5 minutes. Nestle bratwurst among onions, add bottle of ale and bring to a slow boil. Reduce heat to a simmer and cook for 30-40 minutes, turning occasionally until beer cooks down and is evaporated. Remove onions and set aside. Raise the heat to medium high and brown sausages evenly on all sides. Serve on hoagie buns with onions and coarse, grainy mustard. Add sauerkraut if desired.