



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Beer Brats

Serves 6

Brats on the grill are a summertime classic! Our favorite method for grilling brats includes a pre-boil step in beer that adds both moistness and flavor. Grill the prepped brats until perfectly browned. Serve piping hot on a toasted bun with a variety of toppings and condiments that complement the meat. (You may need to have plenty of napkins available!)

Ingredients:

6 brats
1 (12 oz) lager beer
2 tablespoons butter
1 large sweet onion, sliced pole to pole
1 red pepper, sliced into strips
1 yellow pepper, sliced into strips
6 buns
Butter for buns

Condiment Suggestions:

Assortment of Mustards
Pickle Relish
Sauerkraut
Ketchup
Spicy Pickled Peppers

Directions:

1. In a saucepan, cover the brats with beer and bring to a simmer. Simmer for 10 minutes.
2. Meanwhile, in a large skillet, sauté the onions in the butter. Cook until softened and slightly caramelized. Add the peppers, and cook until limp and tender.
3. Fire up the grill! Grill the brats until golden brown on all sides. Test for doneness. The internal temperature of the brats should reach 160 degrees F.
4. If desired, butter the buns and grill over direct heat until lightly toasted and golden brown.
5. Enjoy the brats loaded with the sautéed onions and peppers, and an array of your favorite condiments.