

BEER BRAISED SAUSAGE





Ingredients

- 2 Tbs butter
- 1 large sweet onion, julienne
- 2 green bell peppers, julienne
- 1 pound raw bratwurst sausage
- 1 cup or more Dirtyface Amber
- 1 cup or more water

Directions

- 1. In a large pot add butter and sauté sweet onion and green peppers until soft
- 2. Add raw brats to veggies and cover with equal parts beer and water, poach slowly until brats are cooked through
- 3. Cut into 2 inch portions for appetizers or leave whole and serve on bun.

