



SAUSAGE WAGON MENU: BRATWURST

With Beer Braised Red Onions & Stone Ground Mustard

INGREDIENTS

- 1 lb. Firsthand Foods bratwurst
- 36 oz. American lager or PBR
- 2 oz. Butter
- 1 large Red onion, sliced
- Stone ground mustard
- Sauerkraut (optional)

DIRECTIONS

1. In a pot, bring beer, sliced onion, and butter to a simmer until onions soften, about 15 minutes.
2. Add bratwurst and simmer for another 15 minutes, or until internal temperature is 145° F.
3. Remove brats from beer and grill until they are dark golden brown all over.
4. Serve on a hoagie roll with the onions, stone ground mustard, and sauerkraut (optional).