



Photo courtesy of Wisconsin Milk Marketing Board

German-Style Brats

Ingredients

- 1 package (app. 6) fresh bratwurst
- 1 can beer
- 1/2 beer can water
- 1 medium onion, sliced
- 2 tablespoons Grassland butter
- spicy German-style mustard

Directions

1. Empty can of beer into saucepan. Add 1/2 of the can of water. Put fresh brats into mixture.
2. Cut butter into 4 chunks and distribute chunks into saucepan. Layer the onions on top.
3. Place the pan on a burner and turn heat to medium-high. Heat only until the beer 'dances' - DO NOT BOIL. The brats will be gray in color, but not cooked when you remove them. Put them on a hot charcoal grill and cover them to prevent flare-ups. Do not allow them to cook too fast or they will not be cooked on the inside.
4. While the brats are grilling, bring the beer sauce to boil, allow it to boil for two minutes, then reduce heat and keep it warm until the brats are done grilling.
5. When the brats are done cooking, take them off the grill and put them in the beer sauce to soften.