

BEER BRAISED BRATS WITH APPLES, ONIONS & PEPPERS



TIME TO PREPARE

15 Minutes



COOK TIME

50 Minutes



SERVING

6



Ingredients

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- 4 Tbsp butter
- 12 fresh Bratwurst sausages
- 2 tbsp Sarafino Apple mustard or grainy mustard
- 1 tsp caraway seeds, optional
- 3 medium onions, thinly sliced
- 2 sweet red/yellow bell peppers, seeded & sliced
- 1 firm, crisp apple, cored and sliced
- 1 jalapeno, sliced
- 1 tbsp dark brown sugar
- Salt and pepper
- 1 tall can favourite ale/beer
- 12 hoagie rolls
- Mustard for serving

Steps to Cook

1. Melt butter in a Dutch oven over medium heat. Add 6 of the Brats and cook, turning occasionally until browned on all sides, about 10 minutes. Remove to a plate and repeat with remaining Brats.
2. Reduce heat to low and add the mustard, caraway seeds, onions, peppers, apple, jalapeno and brown sugar. Season generously with salt and pepper. Cook stirring occasionally until the onions have softened and are beginning to brown, about 20 minutes. Add the reserved bratwurst and any accumulated juices, nestling the brats in the onions. Pour in the beer and braise the bratwursts, turning once until they are completely cooked through, about 20 minutes.
3. Place a bratwurst in each bun and pile high with onions, apples and peppers. Top with your favourite mustard and enjoy!

Recipe Courtesy of Patrick Matheiu
Follow Patrick on Instagram: @station_