

Brats and Sauerkraut

My wife and I were at the store one day. She said how much she liked bratwurst and sauerkraut sandwiches. I bought the ingredients and cooked them up much to her delight.

A couple of months later, her dad was giving her mom trouble about giving away the leftovers from their brat and sauerkraut meal. I told them I'd make some when they came to visit. Well, they came out and as usual, there were leftovers. I offered to give them some. Normally, they would either refuse or only take a little. This time they took "the whole thing". I take that as a HUGE compliment.

1 LB (or Package) Bratwurst (Johnsonville are the best)

24 OZ Beer

1 LB Sauerkraut (in a bag from the meat department)

1 Small Onion, thinly sliced

1. Heat a saucepan over medium/low heat
2. Add the onions and stir to sweat
3. Add the bratwurst and turn the heat to medium
4. Stir until browned
5. Pour in the beer and heat until boiling
6. Cut the heat to a simmer and add the sauerkraut including the juice
7. Simmer for about an hour
8. Serve on a bun or on a plate