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Grilled Bratwurst With Onions and Beer - Recipe

Here's an easy but flavorful way to prepare grilled bratwurst: add the bratwurst [sausage](#) to onions and beer in a heavy skillet and simmer for ten to twelve minutes prior to [grilling](#). You'll be amazed at how much flavor is added to the [bratwurst](#).

View recipe online: <http://www.recipetips.com/recipe-cards/t--1724/grilled-bratwurst-with-onions-and-beer.asp>



Container: heavy skillet
and grill

Servings: 6

Ingredients

- 6 bratwurst, fresh
- 1 large onion
- 12 ounces can of beer
(optional, can use
water)

Directions

- Preheat the grill; meanwhile, thinly slice the onion.
- Combine the bratwurst and onion in a heavy skillet over medium heat. Cover the bratwurst and onion with beer and bring to a boil. Reduce heat and simmer about 10-12 minutes, turning bratwurst frequently. Add additional beer if needed. The onions should become soft and golden brown.
- Cook the bratwurst on the grill over medium heat for 15 minutes or until browned, turning frequently. Use tongs for turning to prevent piercing the skin of the bratwurst.
- If not serving immediately, return the bratwurst to the onion and beer mixture on the stove and simmer until ready to eat. Serve the onions with the bratwurst.