

GRILLED BRATS WITH HOT MUSTARD ONION RELISH

Prep Time: 15 minutes

Cook Time: 30 minutes

Serves: 10

These brats get their robust flavor from marinating in beer overnight and then nestling in onions and beer after grilling.

Why try? Here the relish serves double duty by keeping the cooked brats hot and immersing them in flavor. Then it becomes an amazing hot topping for the brats. Also, they transport easily if you want to bring a sports-friendly sandwich to a friend's house.

INGREDIENTS

- 10 bratwursts
- 3 12-ounce cans light beer
- 2 tablespoons butter
- 4 medium onions, sliced
- 1 cup dark beer
- 1 tablespoon dark brown sugar
- 1/4 cup whole-grain mustard
- 1 tablespoon Dijon mustard
- 1/8 teaspoon cayenne pepper
- 2 French baguettes, heated



PREPARATION

- 1 In a medium bowl, place brats evenly in the bottom of the bowl and pour light beer over. Cover and refrigerate overnight.
- 2 To make relish, sauté onions in butter in a large skillet over medium heat until caramelized, about 15 minutes.
- 3 Stir in the dark beer, brown sugar, mustards and cayenne.
- 4 On a hot grill, grill the marinated brats until well marked and cooked through, or until plumped and no longer pink. Keep them in the hot relish mixture in the oven until they are all grilled and you are ready to serve.
- 5 Slice the hot baguettes in half, not cutting all the way through so that the halves stay connected. Slice baguettes into 6-inch pieces, fill with brats, and slice these in half. Pile each one generously with hot onion relish. Serve immediately.



Recipe courtesy of
foodchannel.com

