



INTERNATIONAL
FESTIVAL
— ACTS 2:11B —
ST. CUTHBERT CHURCH

Fifteenth Annual International Festival—Virtual Edition
St. Cuthbert Church
Germany
Barbara and Randy Adams



Bratwurst Boiled in Beer

2 packages (5 links each) Johnsonville Original Bratwurst

5 cans of inexpensive Beer (Lone Star/Miller/Bud)

1 large sweet onion, peeled and sliced thin

1 jar of Hengstenberg German Sauerkraut

Hengstenberg German Mustard

(Both sauerkraut and mustard are available at Big Lots or an international grocery store)

10-12 pretzel buns or chewy hoagie rolls, split

Fire up your grill! Coals or gas will work, but coals will give you a better smoky flavor. If you are using coals, be sure you allow them to burn down a bit because you don't want the fire too hot. Excessive heat will pierce the skin of the brats when you lay them on the hot grate, causing the skins to break and the juices to escape; this causes the coals to flame up (burning fat) thus blackening the skins of your brats. You will also lose the essential moisture inside the brats, causing them to be dry.

Open the jar of sauerkraut and place it in a colander. Rinse lightly with water to remove some, but not all, of the pickling juices. You can serve sauerkraut with the full pickling flavor, but rinsing will give a gentler flavor that accents the bratwurst. Place the sauerkraut in a 3 qt. pot with a lid and warm on medium-low heat until heated through. Mix/stir occasionally.

Pour the beer into a large pot (8-10 qt.) Place the onion in the pot and bring to a boil on high heat. Once the beer starts to boil, carefully place the brats in the beer. Bring back to a boil and cook an additional 3-4 minutes, or until the brats are firm. Using tongs and taking care not to pierce the skins, remove brats from the pot and place on a platter for grilling. This process par-cooks the pork through, adds beer flavor, and allows less time on the grill; resulting in less opportunity for dry or burned bratwurst. Continue cooking the onions until they are soft and transparent. Drain the cooked onions and dispose of the beer.

Carefully grill the bratwurst, turning them often so they get a nice browned outer casing, always avoiding breaking the skins. These cook quickly, 5-10 minutes depending on how hot your fire is. Once brats are beautifully browned, remove them from the fire and toast the buns. Serve brats whole or split. We like to split them down the middle and put the sauerkraut, boiled onions, and mustard on them.

Enjoy! You can also serve these with German sweet potato salad, chips, vinegar/sugar cucumbers, or sweet red cabbage.