

Keith Stroup Radio Spot #1 Tailgate Recipe



Stevie Mac's Sports Attack Show

My version of "Brats and Beer"

Traditionally a german sausage made of pork, veal and pork fat simmered in beer. Served w/ sauerkraut on a hot dog bun. Followed by more beer. This has got to be one of the perfect choices for tailgating. Serves 4

Ingred.-

- 4 bratwurst
- 2 cups sauerkraut
- 1 yellow onion
- Sierra Nevada ale mustard
- Beer of choice
- 1 stick butter
- 4 Hoagie rolls
- 4 spicy pickle spears
- 3 cups German style potato salad

Fire up your grill (preferably wood fired) coals are ready when fire has burned down and charcoal turns grey.

1. Grill the brats evenly till cooked through.
2. Place a saucepan on the grill. Add the brats, yellow onion, butter, pour in enough beer to cover the brats. Simmer for 15 minutes. The smell of brats cooking in beer is enough to make anybody hungry!
3. Slice up your grilled onions, discarding the root end.
4. Place the hoagie rolls face down on the grill to toast them. Turn them over, slather with mustard, place your brat and plenty of sauerkraut.

Recommend serving with pickles, german style potato salad and your favorite beer.