



Brats in a Beer Bath

This recipe is perfect for summer! Brats in a Beer Bath are tender, juicy, and delicious! Stop by our farmstands for brat toppings, as well as hot dog and hamburger toppings, for summer picnics.

Ingredients:

1 dozen brats

Beer (your favorite), to cover

1 **Keller's** large yellow onion, sliced

1 or 2 **Keller's** green peppers, sliced

1/2 stick butter

1 dozen fresh brat buns

Optional Ingredients for topping brats:

1 jar **Wienke's Market Red Raspberry Pretzel Dip** (tastes like mustard with a slight sweet tang from raspberries), warmed

1 jar of your favorite **Amish or Wienke's Market Sauerkraut** (German, Old Fashion, Horseradish, Jalapeno, Garlic, Caraway)

1 jar **Amish Homemade Vidalia Onion Relish**

1 jar **Amish Old Fashioned Pepper Relish**

Directions:

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Place brats in a Dutch oven or large skillet with onion, peppers, and butter. Cover the brats with beer (creating a beer bath). Bring to a boil and reduce to simmer until brats are cooked, roughly 20-30 minutes. Remove brats and set beer mixture aside. Grill brats until golden brown. Return brats to beer bath mixture until ready to serve. Serve brats with peppers and onions on fresh brat buns. Pile on your favorite toppings listed above. Enjoy!

