

Recipe

Beer Bratwurst & Onions

- 1/4 pound (1 stick) butter, sliced into pats
- 1 large white onion, thinly sliced
- 8 Jensen's fresh bratwurst
- 2 (12-ounce) cans beer
- 8 sausage buns

Preheat oven to 375 degrees F.

Preheat a grill to high heat.

Place pats of butter in the bottom of a large, deep, glass oven-safe dish. Lay onions on top of butter. Place bratwurst on top of onions and pour beer over all ingredients. Cook in oven for 20 minutes.

When finished cooking in oven, place bratwurst on a hot grill for five minutes. Remember to turn to prevent burning. Remove onions from beer and discard beer. Place each bratwurst in a bun and top with the onions.

Serves 8

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