

Grilled Hofbrau Brats

The following recipe and photography is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](#).

Prep Time: 10 minutes

Cook Time: 30 minutes

Servings: 6 Beer Brats

Ingredients

- 6 bratwursts
- 1 onion
- 2 ancient sweet peppers
- 3 cloves of garlic, smashed
- 2 Hofbrau Oktoberfest
- 1 tablespoon butter
- 6 sausage rolls
- ½ teaspoon salt
- Mustard, for serving
- Sauerkraut (Optional)



Instructions

1. Warm a Dutch oven or large cast-iron skillet directly over hot coals. Once the pan is up to temperature, add the butter, onions and salt. Cook for 5-10 minutes until the onions start to get a little color. Add the garlic and peppers. Cook for another 5 minutes.
2. Place the bratwursts on top of the peppers and onions. Add the Hofbrau. You want the beer to nearly cover the bratwursts, so you may need to add a bit more. Bring to a soft boil and cook for 15 minutes.
3. After 15 minutes, the brats will have plumped up and are nearly cooked through. Remove the brats from the beer, being cautious not to puncture the skin! You don't want that flavor leaving the party early! Grill the brats for 5-8 minutes until they get a good color.
4. Remove the brats from the grill. I like to place them back in the beer bath for a few minutes before serving. Separate the peppers & onions from the broth using a strainer. Save the beer broth for serving.
5. Place peppers and onions on a serving plate with sauerkraut and rest the beer brats on top. Serve with rolls, an array of mustards, beer broth and more BEER! Prost!