



## BRATS, CARAMELIZED ONIONS AND REDHOOK BEER

Mellow comfort food. Yield: 4 servings

- |            |  |   |
|------------|--|---|
| 1 lb. pkg. | Fletcher's REDHOOK<br>Bratwurst Sausages     | <br>MADE WITH REDHOOK<br>ESB ORIGINAL ALE |
| 1 tbsp.    | vegetable oil                                |   |
| 1          | large, sweet onion, thinly sliced into rings |   |
| 12 oz.     | Redhook beer or ale                          |   |
| 2          | bay leaves                                   |   |
| 1 tbsp.    | coarse grainy mustard                        |   |

1. Pre-cook sausages following package directions. Set aside.
2. Wipe frying pan. Add oil, and cook and stir onions on medium-low heat until nicely browned and very soft, about 15 minutes.
3. Deglaze with beer. Add bay leaves and mustard.
4. Return sausages to pan, cook uncovered at a slow boil until liquid is reduced, about 20 minutes.

### TIPS:

- *Serve with mashed potatoes, OR reduce liquid further, split sausages, and serve on crusty rolls.*