



Wisconsin Bratwurst

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

10

Description

These Wisconsin brats are incredibly tasty This is the only way to cook bratwurst in Wisconsin If you can get fresh bratwurst from a sausage shop do it it is worth the extra cost Serve with brown mustard on substantial hoagie rolls never on hot dog buns Mustard is important and must always be stone ground Add warm sauerkraut and ketchup if you like Chow down

Ingredients

- - 2 pounds fresh bratwurst sausages - 6 (12 fluid ounce) cans or bottles beer - 2 onions
- thinly sliced - 1 cup butter - 1 ½ teaspoons ground black pepper - 10 hoagie rolls

Instructions

1. Prick bratwurst with a fork to prevent them from exploding as they cook. Dotdash Meredith Food Studios
Place in a large stockpot. Add beer
2. onions
3. butter
4. and black pepper. Place the stockpot over medium heat
5. bring to a boil and simmer for 15 to 20 minutes. Dotdash Meredith Food Studios Preheat an outdoor grill for medium-high heat and lightly oil the grate. Cook bratwurst on the preheated grill until evenly browned
6. about 10 to 14 minutes
7. turning occasionally. Serve hot off the grill with onions on hoagie rolls. Dotdash Meredith Food Studios
Editor's Note: Nutrition data for this recipe includes the full amount of beer. The actual amount of beer consumed will vary.