

Chef Dave's Best Grilled Beer Brats



- 6 fresh bratwurst or Italian sausages
- 1 red onion, thinly sliced
- 1 small red pepper, thinly sliced
- 1 small yellow pepper, thinly sliced
- a pinch of salt and pepper for the peppers and onions, if desired
- 1 or 2 bottles of your favorite beer or chicken stock (about 2 cups)
- good quality hot dog or sausage rolls
- 1 disposable foil pan (large enough to hold the brats, vegetables, and liquid)

METHOD

1. Pre-heat a grill with two heat zones, one at medium and one medium high; when grill is ready, clean grates thoroughly and oil lightly
2. Grill brats until on medium high side until almost cooked through, about 10 - 15 minutes, turning frequently to avoid scorching
3. While brats are cooking, place foil pan on the grill to heat up; after about 5 minutes, add about 2 T of oil and the peppers and onions; you should hear a sizzle; caramelize the onions and peppers in the pan for about 5 – 7 minutes; season with a bit of salt and pepper if desired
4. Deglaze the foil pan with the beer, using a wooden spoon to scrape up any nice browned bits from the bottom
5. Add the brats to the beer and allow it to simmer; cook the brats the rest of the way through in the pan (close the lid of the grill if possible); this should take only another 5 – 10 minutes
6. Move the brats to the cooler side of the grill (still in the pan); or, you can turn one side of the grill off completely and turn the other side down to low (this works well if the brats will be sitting on the grill for more than an hour); check the liquid in the pan frequently to be sure it is at a very slow simmer

This method keeps the brats both hot and moist, so they won't dry out if guests are tardy! It also makes it possible to hold them for longer service. Enjoy!