

Tailgating Skinless Brats

Ingredients

- 6 Tiefertaler's Skinless Brats—Original
- 6 Brat buns
- 2 (12 oz.) regular beer (Busch Lite for ex.)
- 1 (12 oz.) High Quality Beer (Bud Lite for ex.)
- 2 medium onions, sliced into rings
- 2 Tablespoons butter
- 1/2 c. Ketchup
- 1/4 c. Dijon style mustard
- 1/4 teaspoon hot pepper sauce



Make the Sauce

Use a pot or pan (you can use a disposable aluminum pan) for the brat tub. Dump in the butter, hot sauce, ketchup, mustard, onions, and 2 bottles of regular beer. **Stir.**

Seriously try this - it is the best!

BEST TAILGATING BRATS EVER!

Recipe was submitted by Reta Todd
of Holstein, IA

Set up the grill for 2-zone cooking. Open the high quality beer and drink it while cooking.

Grill brats over high heat just enough to get some brown onto the outside. Just a minute or so on each side. No need to cook them through at this time.

Put the tub with the sauce on the hot side of the grill or if you have a fancy side burner you can use that. Cook it down to a gloppy sauce. This will take 20 to 30 minutes. Turn the heat to low, slip the brats into the tub. Simmer for 10 minutes, turn them over and simmer 10 minutes more.

Open the buns and place them cut side down on the indirect side of the grill to warm and toast slightly. Go ahead, butter them first. When the buns are on, do not walk away. They can go from toasted to black in a minute. Serve the brats on the buns with the onions and the sauce. Not too much sauce, you want to taste the brats. Enjoy!!!

