

# Beer Brats with Beer-Caramelized Onions, Sauerkraut and Mustard

Prep: 10 minutes • Cook: 50 to 75 minutes

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*Plump bratwurst are gently simmered in beer with sweet, caramelized onions, then flame-kissed for a snappy casing and smoky char. Served on soft buns with sauerkraut and mustard, it's classic tailgate comfort with deep malty richness.*

## Ingredients

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- as needed bratwurst (raw)
- as needed buns
- 3 beers beer
- 3 medium sweet onions (sliced thin)
- 2 tbsp butter
- to taste sauerkraut
- to taste mustard

## Instructions

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1. Prepare the grill for medium-high direct heat. Place a Dutch oven or deep cast-iron skillet over the fire.
2. Caramelize the onions: Add butter to the pan. When melted, add the sliced onions and cook, stirring frequently, until caramelized to your liking, about 20 minutes.
3. Parboil the brats: Add the raw bratwurst to the pan with the onions and pour in enough beer to submerge (about 3 beers). Bring to a gentle simmer and cook until the brats reach an internal temperature of 165°F, about 20 minutes; for plumper, juicier brats, simmer up to 45 minutes.
4. Remove the brats from the beer. Strain the onions from the beer and set the onions aside for serving.
5. Grill the brats over direct heat, turning and rotating often to achieve good char and grill marks without bursting the casings, 3 to 6 minutes.
6. Rest briefly, then serve the brats on buns topped with the beer onions, sauerkraut, and mustard (or your preferred toppings). Enjoy with a cold beer.

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**Tags: Tailgating, Grilling, Sausage, Beer, American, Comfort Food**

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