

# Kick Their Bearcat Butt Brats



Serves 4

4 brats	1 small red bell pepper, diced
2 cans beer	1 garlic clove, minced
2T olive oil	Sauerkraut, optional
1 small onion, sliced	Hot dog buns ~ top sliced so the goodies don't fall out
2 jalapeno peppers, minced	spicy mustard

Boil brats in beer until done ~ about 5~7 minutes. Drain beer.

Heat olive oil in heavy saucepan over medium~high heat. Add onion, jalapenos, red peppers and garlic. Cook until everything is softened and mixed together well.

Grill brats over medium heat. Place brat in bun, top with pepper~garlic mixture and sauerkraut.

## Prepare Ahead Tip

Brats can be prepared 24 hours in advance. Drain beer, bring to room temperature and then refrigerate in zip~lock bag. Vegetable mixture can be prepared 24 hours in advance and kept covered in refrigerator. Reheat in pan on grill or stovetop.