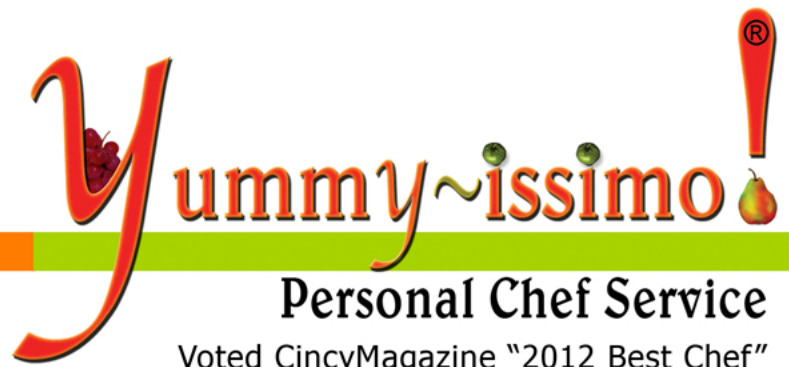


# Beer Brats w/ Peppers & Onions



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 Hillshire Farms sausages or 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 sausages 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 sausages over medium heat until skins are popping and meat is cooked through. Place sausage in bun, top with pepper~garlic mixture and sauerkraut.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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