

Brats w/Homemade Sauerkraut



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/4c olive oil	2 garlic cloves, sliced	6 brats
2c red wine vinegar	1 head cabbage, shredded	3 bottles dark beer
1c water	3 large onions, sliced	1c water
1/4c sugar	2 garlic cloves, smashed	1t mustard seeds
1t mustard seeds		1T ground ginger

In medium saucepan, combine olive oil, red wine vinegar, water and sugar over medium heat and cook until sugar has melted. Add mustard seeds, garlic and cabbage and cook at least 60 minutes. Season to taste with salt and pepper.

Arrange onion slices in medium stockpot. Place brats on top and add beer, water, mustard seeds and ginger. Bring to simmer and simmer 15~20 minutes. Remove brats and place on hot grill and grill until skins are hot and popping, 3~4 minutes per side. Remove onions from beer and drain well.

Garnish with sauerkraut and cooked onions.

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Debbie Spangler ~ Certified Personal Chef

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