

SIMMERED BRATWURST IN GINGER AND ONION

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

3 cups German light ale
½ tablespoon caraway seeds
½ tablespoon coriander seeds
½ tablespoon mustard seeds
2 large onions, unpeeled, roughly chopped
1 whole clove garlic, roughly chopped
One 2-inch piece fresh ginger, peeled and chopped
2 pounds precooked bratwurst, pricked with a fork
2 tablespoons canola oil

Directions:

- Preheat the grill for direct grilling, high heat
- Combine the beer, caraway, coriander, mustard seeds, onions, garlic, and ginger in a large stockpot
- Add the bratwurst
- Place the pot on the grates of the grill and bring to a simmer
- Simmer the sausages until half-cooked, about 5 minutes
- Transfer the bratwurst to a platter or cutting board and strain the liquid into a bowl, discard the solids
- Brush the sausages with canola oil and grill until the casings are crisp and golden brown and the sausages are cooked through, 4-6 minutes per side
- Keep warm until serving