

Beer-Simmered Bratwurst

Serves: 8

Ingredients

6 cups German light ale

1 tablespoon caraway seeds

1 tablespoon coriander seeds

1 tablespoon mustard seeds

3 large onions, unpeeled, roughly chopped

2 whole cloves garlic, smashed

One 3-inch piece fresh ginger, peeled and chopped

3 pounds precooked bratwurst, pricked with a fork

2 tablespoons canola oil

1. Preheat the grill for direct grilling, high heat.
2. Combine the beer, caraway, coriander, mustard seeds, onions, garlic and ginger in a large stockpot. Then, add the bratwurst.
3. Bring pot to a simmer on the stove. Simmer the sausages until half cooked, about 5 minutes.
4. Remove the pan from the stove and let the bratwurst sit in the liquid for 30 minutes. Transfer the brats to a platter or cutting board and strain the liquid into a bowl, discard the solids.
5. Brush the sausages with canola oil and grill until the casings are crisp and golden brown and the sausages are cooked through, 4 to 6 minutes per side.
6. Keep warm until serving.

Recipe courtesy of Bobby Flay