



Skillet-fried Beer-soaked Brats with poblano peppers and sweet onions

Owner Bill Fletcher

Serves 4

Ingredients

1 yellow onion
2 poblano peppers
4 bratwurst sausages
2 12oz beers (pilsners or ales are best)
2 Tbsps. canola oil
4 hero rolls
Brown mustard for serving

Procedure

- Cut the onion in half (split at the root). Peel off the outer dry layers and discard. Slice the onion into long thin strips.
- Core and seed the poblano peppers. Slice the peppers into thin long strips.
- In a medium soup pot, bring the beer to a boil over high heat. Add the onions, peppers, and bratwursts to the pot and bring back to boil.
- Reduce the heat to medium, and cook the sausages through, about 15 minutes.
- Once cooked, pour the beer mixture into a colander reserving the onions, peppers, and brats.
- Meanwhile heat a cast-iron skillet over medium high heat until hot. Add canola oil to the pan and warm for 1 minute.
- Place the brats on one side of the skillet, and the onions & peppers on the other side.
- Brown everything for about 5 minutes, stirring the onions and peppers every few minutes, and flipping the brats every few minutes. The goal is to get a browned sear on everything without burning.
- To plate, place a bratwurst on a roll, cover with the onions & peppers, and serve with brown mustard and a bottle of the same beer used to boil the brats.