



Beer Brats with Braised Red Cabbage



Ingredients:

- 1 pound fresh Johnsonville brats
- 2 bottles Krombacher dark German beer
- 1 tablespoon whole fennel seeds
- 1 tablespoon whole coriander seeds
- 1 tablespoon whole mustard seeds
- 1 tablespoon whole celery seeds
- 1 large yellow onion sliced
- 3 inch piece fresh ginger sliced into coins

Braised Cabbage:

- 1 tablespoon olive oil
- 2 cups red cabbage thinly sliced
- 2 tablespoons honey
- 2 tablespoons red wine vinegar
- kosher salt
- cracked black pepper
- 1 package bratwurst buns
- whole grain mustard

Method:

1. Combine beer, onions, ginger, and whole seeds, and bring to a simmer over medium heat.
2. Pierce bratwursts with a fork, then into the beer. Cover, turn off heat, and let the bratwursts cook for 15 minutes.
3. While the brats cook, prepare grill for high heat direct.
4. Heat the olive oil in a large sauté pan over medium heat. Dump in the shredded cabbage and toss to coat in the oil, and season to taste with the salt and pepper.
5. Strain $\frac{1}{2}$ cup of the beer braising liquid and add it to the cabbage. Cook about 10 minutes until softened and stir in the honey and vinegar. Transfer to a bowl and set aside.
6. Remove the bratwursts from the braising liquid, and grill for about 2-3 minutes per side until the casings are crisp and browned.
7. Split the buns and grill cut side down for about 30 seconds, until they are nice and toasty.
8. Slather each bun with some of the whole grain mustard, top with a crispy brat, and a pile of the braised red cabbage. Eat and enjoy!