



Grilled Sausage and Peppers Foil Packets



Ingredients:

- 2 tbsp olive oil
- 4 bratwurst sausages or any favorite uncooked sausage
- 1 green pepper sliced into long strips
- 1 yellow or sweet onion sliced into long strips
- ¼ cup your favorite beer or broth that you have on hand
- salt and pepper to taste
- 4 buns
- mustard optional

Method:

1. Warm grill to medium heat.
2. Take two pieces of aluminum foil about 12"x20" and spread 1 tbsp of olive oil in the middle on each.
3. Place two sausages and half of the pepper and onion on each sheet of aluminum foil.
4. Drizzle 2 tbsp of beer or broth on each set of sausages. Sprinkle salt and pepper on each set of sausages. Mix everything around to make sure it is fully coated.
5. Bring the two short sides of the aluminum foil to the middle and fold over twice to shut. Fold either end of the packets twice to ensure the liquid will not escape. Repeat for the other packet. Place on the grill and cook for 15-18 minutes until sausages are cooked through, peppers and onions are tender.
6. Open packets and leave open packets on the grill so the peppers and onions stay warm. Remove sausages and place directly on the grill. Cook on either side for 2-3 minutes to give sausages grill marks.
7. Serve warm over a bun with a sausage, peppers, onions, and mustard. Enjoy!