



Brats in a Blanket with Beer Mustard Cheese Sauce



Ingredients:

- ½ stick unsalted butter, divided
- ½ medium yellow onion, thinly sliced
- 6 bratwurst sausages
- 24 oz pilsner-style beer
- ¼ cup baking soda
- 16 oz premade pizza dough
- 2 tablespoons all purpose flour, plus more for dusting
- 6 tablespoons sauerkraut, plus more for serving
- 2 large egg yolk, beaten
- 1 tablespoon flaky sea salt
- 1 cup whole milk
- 2 tablespoons heavy cream
- 2 tablespoons Worcestershire sauce
- ½ teaspoon Garlic Powder
- 1 pinch cayenne pepper
- 2 tablespoons whole grain mustard
- 1 teaspoon kosher salt
- 4 oz sharp cheddar cheese, grated

Method:

1. Preheat the oven to 450°F (220°C).
2. In a large pot, melt 2 tablespoons of butter over medium-high heat. Add the onion and sauté for 2–3 minutes, until beginning to soften. Add the bratwurst to the pot and pour in the beer. Bring to a boil, and then cover and cook for 8–10 minutes, until the bratwurst are white and firm, but not completely cooked through. Transfer the sausages to a paper towel-lined plate and set aside. Reserve ½ cup of the beer and discard the rest.
3. Bring a large pot of water to a boil over high heat. Once boiling, add the baking soda and stir to dissolve.
4. Line a baking sheet with parchment paper.
5. While the water is boiling, roll out the pizza dough on a lightly floured surface to a 10 x 6-inch rectangle, about ¼ inch thick. Cut the dough in half horizontally, and then cut each half into 3 triangles.



6. Set a dough in front of you with the short end at the bottom and roll out to flatten slightly. Place a sausage at the bottom of the triangle and scoop a heaping tablespoon of sauerkraut above the sausage. Pull the bottom edge of the dough over the sausage and sauerkraut, tucking snugly, then roll up and over the tip of the triangle to seal. Repeat with remaining dough, bratwurst, and sauerkraut.
7. Working in batches of 2–3, carefully drop the wrapped bratwurst into the boiling water for 20–30 seconds. Use a slotted spoon to remove the bratwurst and transfer to the prepared baking sheet.
8. Let the dough dry out for about 5 minutes, then brush with the egg yolks and sprinkle generously with flaky sea salt.
9. Bake for 20–25 minutes, turning halfway through, until the dough is deep golden brown and the bratwurst begins to brown.
10. While the bratwurst are baking, make the cheese sauce: In a medium saucepan, melt the remaining 2 tablespoons butter over medium heat. Whisk in the flour and cook for 2–3 minutes, until golden brown. Whisk in the reserved beer, milk, and cream until smooth. Add the Worcestershire sauce, garlic powder, cayenne, mustard, and kosher salt. Cook until the sauce is bubbling and thick, whisking occasionally to prevent burning, 2–4 minutes.
11. Whisk in the cheddar cheese and cook for 2–3 minutes, until completely melted and smooth. Transfer the sauce to a serving bowl.
12. Serve the hot bratwurst in a blanket and cheese sauce immediately, along with additional sauerkraut if desired.