

Oven-Baked Beer Brats with Caramelized Onions and Apples

Beer Brats with Apples and Onions: A Savory One-Pan Dinner Full of Flavor



OVEN
350°F

TIME
25 min

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INGREDIENTS

- 2 tablespoons olive oil
- 2 tablespoons butter
- 2 large onions, thinly sliced
- 1 sliced green pepper
- 2 apples, cored and sliced
- 3 cloves garlic, minced
- 6 bratwursts
- 1 cup beer (lager or amber works great)
- 1 cup beef broth
- 2 tablespoons Dijon mustard
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

DIRECTIONS

- 1.** Preheat : Oven: Set your oven to 350°F (175°C).
- 2.** SautØ Aromatics: In a large oven-safe skillet or Dutch oven, heat olive oil and butter over medium heat.
- 3.** Cook : Veggies: Add onions, green pepper, and apples. Cook for about 25 minutes, stirring occasionally, until soft and golden.
- 4.** Add : Garlic: Stir in minced garlic and cook until fragrant, about 1 minute.
- 5.** Add : Brats: Nestle the bratwursts among the veggies.
- 6.** Pour : Liquids: Add beer and beef broth to mostly cover the brats. Stir in Dijon mustard and season with salt and pepper.
- 7.** Bake: Bring mixture to a simmer on the stovetop, then transfer the skillet uncovered to the oven.
- 8.** Roast: Bake for 45 minutes, until the brats are fully cooked and infused with flavor.
- 9.** Garnish: Sprinkle with parsley before serving, if desired.

SWAPS & NOTES

Use chicken or turkey brats for a lighter version.
Swap apples for pears for a sweeter twist.

Add a splash of apple cider vinegar for brightness.

Step-by-Step Instructions Preheat Oven: Set your oven to 350°F (175°C).

TIPS FOR SUCCESS

Use a good quality beer -it makes a difference!

Make sure the brats are nestled in but not completely submerged, so they brown beautifully on top.

Serve straight from the skillet for a rustic presentation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/oven-baked-beer-brats-with-caramelized-onions-and-apples/>