

Easy Beer Brats with Apples & Onions: Classic Comfort Food

I'm a huge fan of dishes that deliver maximum flavor with minimal fuss, and these



OVEN
350°F

TIME
15-20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 tablespoons olive oil
- 2 tablespoons butter (unsalted or salted)
- 2 large onions, thinly sliced
- 2 apples, cored and sliced (firm, sweet-tart apples like Honeycrisp or Fuji work well)
- 3 cloves garlic, minced
- 1 sliced green bell pepper
- 6 bratwursts (fresh, uncooked)
- 1 cup beer (a lager, amber ale, or pilsner works well; avoid anything too bitter)
- 1 cup beef broth (low sodium preferred)
- 2 tablespoons Dijon mustard
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Swaps and Notes:

Bratwursts: Use fresh, uncooked bratwursts for the best results. You can also use pre-cooked brats, but reduce the covered baking time significantly (perhaps 15-20 minutes covered, then 20-25 uncovered). Italian sausage or even good quality chicken sausage could be substitutes.

Beer: Choose a beer you enjoy drinking! A lighter lager or amber ale will provide a subtle flavor, while a darker stout will add more robust notes. For an alcohol-free version, use all beef broth or a non-alcoholic beer.

Apples: Firm, sweet-tart apples hold their shape well and provide a nice counterpoint to the savory

elements. Pears could be an interesting substitute.

Onions/Peppers: Any color bell pepper works. You can also add other root vegetables like carrots or potatoes, cut into bite-sized pieces, but they may need to be added earlier with the onions for proper cooking.

Dijon Mustard: Don't skip this! It adds a crucial tang and helps emulsify the sauce. Grainy mustard could also be used for extra texture.

Seasoning: Adjust salt and pepper to your taste. A pinch of caraway seeds would also be a traditional and delicious addition.

Oven-Safe Pan: A Dutch oven or a large oven-safe skillet (like cast iron) is ideal for this recipe as it goes from stovetop to oven.

Instructions:

Preheat Oven: Begin by preheating your oven to 350°F (175°C).

Saut  Aromatics and Apples: In a large oven-safe skillet or Dutch oven, heat the olive oil and butter over medium heat. Once the butter is melted and shimmering, add the thinly sliced onions, green bell pepper, and sliced apples. Cook, stirring occasionally, for about 20-25 minutes, until the onions and apples are beautifully soft and golden brown. This slow cooking really develops their sweetness.

Add Garlic: Stir in the minced garlic and cook for just 1 minute more, stirring constantly, until it's fragrant. Be careful not to let the garlic burn.

Nestle Brats & Add Liquids: Create spaces among the softened peppers, onions, and apples in the pan. Nest the 6 bratwursts among them in a single layer. Pour in the 1 cup of beer and 1 cup of beef broth, ensuring the brats are mostly submerged in the liquid.

Season the Liquid: Stir in the 2 tablespoons of Dijon mustard, and season the liquid generously with salt and pepper to taste. Give everything a good stir to combine.

Simmer and Transfer to Oven: Bring the mixture in the skillet to a gentle simmer on the stovetop. Once simmering, carefully transfer the entire oven-safe skillet or Dutch oven to the preheated oven.

Bake: Bake uncovered for 45 minutes. During this time, the brats will cook through, absorb all the wonderful flavors from the liquid, and the sauce will reduce slightly, becoming a rich glaze. The brats should be cooked through and browned.

Garnish & Serve: Remove the pan from the oven. If desired, garnish generously with fresh chopped parsley for a pop of color and freshness. Serve hot directly from the skillet, ensuring everyone gets plenty of those delicious caramelized onions and

apples!

Tips for Success:

Don't Prick Brats: Resist the urge to prick the bratwursts! This allows the flavorful juices to stay inside, keeping them plump and juicy.

Caramelize Onions & Apples: Take your time with this step. Allowing them to truly soften and turn golden brown develops deep, sweet flavors that are essential to the dish.

Choose Your Beer Wisely: The beer flavor will concentrate. Choose a beer you enjoy drinking; a cheap, bitter beer will translate to a bitter sauce.

Season the Liquid: Don't forget to season the braising liquid. This ensures the brats and vegetables soak up all that seasoned flavor.

Serve with Sides: While the recipe includes veggies, these brats are fantastic on a bun, too!

DIRECTIONS

1. **Preheat : Oven:** Begin by preheating your oven to 350°F (175°C).
2. **SautØ Aromatics and Apples:** In a large oven-safe skillet or Dutch oven, heat the olive oil and butter over medium heat. Once the butter is melted and shimmering, add the thinly sliced onions, green bell pepper, and sliced apples. Cook, stirring occasionally, for about 20-25 minutes, until the onions and apples are beautifully soft and golden brown. This slow cooking really develops their sweetness.
3. **Add : Garlic:** Stir in the minced garlic and cook for just 1 minute more, stirring constantly, until it's fragrant. Be careful not to let the garlic burn.
4. **Nestle : Brats & Add Liquids:** Create spaces among the softened peppers, onions, and apples in the pan. Nest the 6 bratwursts among them in a single layer. Pour in the 1 cup of beer and 1 cup of beef broth, ensuring the brats are mostly submerged in the liquid.
5. **Season the : Liquid:** Stir in the 2 tablespoons of Dijon mustard, and season the liquid generously with salt and pepper to taste. Give everything a good stir to combine.
6. **Simmer and : Transfer to Oven:** Bring the mixture in the skillet to a gentle simmer on the stovetop. Once simmering, carefully transfer the entire oven-safe skillet or Dutch oven to the preheated oven.
7. **Bake:** Bake uncovered for 45 minutes. During this time, the brats will cook through, absorb all the wonderful flavors from the liquid, and the sauce will reduce slightly, becoming a rich glaze. The brats should be cooked through and browned.

8. **Garnish & : Serve:** Remove the pan from the oven. If desired, garnish generously with fresh chopped parsley for a pop of color and freshness. Serve hot directly from the skillet, ensuring everyone gets plenty of those delicious caramelized onions and apples!
9. **Tips for Success: Don't Prick Brats:** Resist the urge to prick the bratwursts! This allows the flavorful juices to stay inside, keeping them plump and juicy.
10. **Caramelize : Onions & Apples:** Take your time with this step. Allowing them to truly soften and turn golden brown develops deep, sweet flavors that are essential to the dish.
11. **Choose : Your Beer Wisely:** The beer flavor will concentrate. Choose a beer you enjoy drinking; a cheap, bitter beer will translate to a bitter sauce.
12. **Season the : Liquid:** Don't forget to season the braising liquid. This ensures the brats and vegetables soak up all that seasoned flavor.
13. **Serve with : Sides:** While the recipe includes veggies, these brats are fantastic on a bun, too!
14. **Serving Suggestions and Pairings:** These Beer Brats are a fantastic meal on their own, thanks to the included onions and apples. They're also wonderfully versatile and can be served in several ways:
15. On a toasted hoagie roll or brat bun with extra onions and apples, and a dollop of coarse-grain mustard.
16. Alongside creamy mashed potatoes or potato salad.
17. With a side of tangy sauerkraut or a fresh green salad.
18. A side of soft pretzels and beer cheese dip would make it a true German-inspired feast (try my [This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes](#)).
19. For other hearty and flavorful one-pan meals or comfort food, you might also enjoy:
20. My [This : Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor](#).
21. **Storage and Leftover Tips:** Leftover Beer Brats can be stored, along with the onions and apples, in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm them in a covered skillet over medium-low heat, or in the oven at 300°F (150°C) until heated through. Add a splash of extra beer or broth if the sauce has thickened too much. The flavors often meld even more the next day!
22. **More Recipes You Will Love:** If you loved the comforting and easy nature of these Beer Brats, you'll find similar satisfaction in these other fantastic recipes:
23. For another easy, cheesy crowd-pleaser perfect for game day, try my [This Crockpot Nacho Dip is the Reason I Never Have Leftovers](#).
24. If you're a fan of cheesy, hot dips, check out [How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip](#).
25. For a fun, interactive meal that's perfect for gatherings, my [This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd](#) is always a huge hit.

SWAPS & NOTES

And the touch of Dijon mustard adds a subtle tang that brightens the whole dish.

It's a complete meal cooked in one oven-safe pan, which means easy cleanup and a truly comforting experience that feels both classic and elevated.

You can also use pre-cooked brats, but reduce the covered baking time significantly (perhaps 15-20 minutes covered, then 20-25 uncovered).

Italian sausage or even good quality chicken sausage could be substitutes.

TIPS FOR SUCCESS

Don't Prick Brats: Resist the urge to prick the bratwursts!

This allows the flavorful juices to stay inside, keeping them plump and juicy.

Caramelize Onions & Apples: Take your time with this step.

Allowing them to truly soften and turn golden brown develops deep, sweet flavors that are essential to the dish.

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

Original recipe: <https://chefmaniac.com/easy-beer-brats-with-apples-onions-classic-comfort-food/>