

Ultimate Oven Braised Beer Brats with Slow-Caramelized Onions

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OVEN
375°F

TIME
5-8 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

6 Bratwurst Sausages: Look for high-quality, fresh links from your local butcher.

2 Large Onions: Yellow or sweet onions (like Vidalia) work best for caramelizing.

1 tbsp Olive Oil & 1 tbsp Unsalted Butter: The combo provides a high smoke point and rich flavor.

1 tsp Sugar: Just a touch to help the onions break down and brown perfectly.

1 tsp Salt: To draw out moisture and season the base.

12 oz Beer: A lager, pilsner, or amber ale is recommended. Avoid overly hoppy IPAs as they can turn bitter when reduced.

2 tsp Dijon Mustard: Adds a necessary acidic tang to cut through the richness.

Fresh Thyme or Parsley: For that final pop of color and earthy aroma.

DIRECTIONS

1. Prep the : Oven: Preheat your oven to 375°F (190°C).
2. Caramelize the : Onions: In a large ovenproof skillet or Dutch oven, heat the olive oil and butter over medium heat. Add your thinly sliced onions, sugar, and salt. Cook, stirring occasionally, for about 15-20 minutes. You want them soft, sweet, and deeply browned.
3. Sear the : Brats: Push those beautiful onions to the edges of the pan. Place the bratwurst in the center and brown them for 2-3 minutes per side. We aren't cooking them through yet; we just want that golden-brown exterior.
4. Create the : Braising Liquid: Pour the beer over the sausages and onions. Whisk in the Dijon mustard directly into the liquid, stirring gently to combine with the onions.
5. The : Oven Braise: Transfer the entire skillet to the oven. Bake for 30-35 minutes. Halfway through, give the sausages a flip so they soak up the juices on both sides.
6. Finish and : Garnish: Once the sausages are cooked through and the beer has reduced into a thick, flavorful glaze, remove from the oven. Garnish with fresh herbs and serve immediately.

SWAPS & NOTES

The Beer: If you prefer not to cook with alcohol, you can substitute the beer with a high-quality beef or chicken stock mixed with a tablespoon of apple cider vinegar.

The Onions: If you're in a rush, you can sauté the onions for 5-8 minutes until soft, but I highly recommend going the full 20 minutes for that deep mahogany color.

The Sausage: While traditional pork brats are the standard, this method works wonderfully with spicy Italian sausages or even turkey brats (though you may need a splash more oil).

Step-by-Step Instructions Prep the Oven: Preheat your oven to 375°F (190°C).

TIPS FOR SUCCESS

Don't Rush the Onions: Caramelization is a chemical reaction that takes time.

If the onions look like they are burning rather than browning, turn the heat down and add a teaspoon of water to deglaze the pan.

Pick the Right Pan: Use a heavy-bottomed pan like cast iron.

It retains heat better, ensuring the braise stays consistent once it hits the oven.

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

Original recipe: <https://chefmaniac.com/ultimate-oven-braised-beer-brats-with-slow-caramelized-onions/>