

Beer Brats Recipe with Onions, Apples, and Dijon

2 large onions, thinly sliced



OVEN
350°F

TIME
25 min

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INGREDIENTS

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

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C).
2. Cook the onions, apples, and peppers: In a large oven-safe skillet or Dutch oven, heat the olive oil and butter over medium heat.
3. Add the sliced onions, green pepper, and apples. Cook for about 25 minutes, stirring occasionally, until they are soft and golden brown.
4. Add the garlic: Stir in the minced garlic and cook just until fragrant.
5. Add the bratwursts and liquid: Nestle the bratwursts into the onion, pepper, and apple mixture.
6. Pour in the beer and beef broth, making sure the bratwursts are mostly covered.
7. Add mustard and seasoning: Stir in the Dijon mustard and season with salt and black pepper to taste.
8. Simmer and bake: Bring the mixture to a simmer on the stovetop, then transfer the skillet or Dutch oven to the oven.
9. Bake uncovered for about 45 minutes, or until the bratwursts are fully cooked and have absorbed the flavor of the braising liquid.
10. Garnish and serve: Sprinkle with fresh parsley if desired and serve hot.

SWAPS & NOTES

A good bratwurst is the star here, so use one you really enjoy.

Traditional pork brats work beautifully, but chicken or smoked brat-style sausages can also work depending on your

preference.

The beer adds a lot of flavor, but it does not need to be anything fancy.

A basic lager or amber-style beer works especially well for this recipe.

TIPS FOR SUCCESS

Take your time with the onions, apples, and peppers.

Letting them soften and brown properly adds a lot of flavor to the finished dish.

Use an oven-safe skillet or Dutch oven if possible so you can move the dish straight from stovetop to oven without extra cleanup.

Taste the braising liquid before it goes into the oven.

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

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