

Spicy Mustard Brats with Sauerkraut: A Flavorful Grilled Sausage Recipe

To make this flavorful grilled sausage recipe, you will need the following ingredients:



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10 min

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INGREDIENTS

6 bratwurst sausages
1 large onion, sliced
1 bottle of beer (any type you prefer)
1/4 cup spicy mustard
1 cup sauerkraut
Salt and pepper to taste
6 hot dog buns
Optional toppings: shredded cheese, diced onions, pickles, etc.

DIRECTIONS

1. In a large pot, add the sliced onions and beer. Bring to a boil.
2. Add the bratwurst sausages to the pot and let them simmer for 10-15 minutes. This will help to infuse the sausages with flavor and keep them juicy.
3. While the sausages are simmering, preheat your grill to medium-high heat.
4. Remove the sausages from the pot and place them on the grill. Cook for 5-7 minutes on each side, or until they are nicely browned and cooked through.
5. In a small bowl, mix together the spicy mustard and sauerkraut.
6. Once the sausages are cooked, remove them from the grill and place them in the hot dog buns.
7. Top each sausage with the spicy mustard and sauerkraut mixture.
8. Add any additional toppings you desire, such as shredded cheese or diced onions.
9. Serve hot and enjoy!
10. Pro tip: If you want to add an extra layer of flavor, you can also grill the onions from the beer and add them to the sausages before serving.

TIPS FOR SUCCESS

Here are a few tips and variations to help you make the most out of this recipe: If you don't have access to a grill, you can also cook the sausages in a pan on the stovetop.

Simply brown them on each side and then add a splash of water to the pan and cover it with a lid to steam the sausages until they are cooked through.

For a healthier option, you can use turkey or chicken sausages instead of traditional bratwurst.

If you prefer a milder flavor, you can use regular mustard instead of spicy mustard.

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Original recipe: <https://chefmaniac.com/spicy-mustard-brats-with-sauerkraut-a-flavorful-grilled-sausage-recipe/>