



## DEBBIE'S FIELD DAY BRATWURST



*By  
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### Ingredients

- 8 dozen Bratwurst (8 packages of 12 - Johnsonville)
- 16 12-oz cans Beer (Miller Lite)
- 5 lbs Onions, sliced
- 1 stick Butter
- 8 cloves Garlic, crushed

### Directions

1. Simmer onions & garlic in beer for 10-15 minutes.
2. Add bratwurst & butter.
3. Simmer for 10 minutes. DO NOT BOIL.
4. Leave bratwurst in beer mixture and place in refrigerator for at least 8 hours until ready to grill.
5. Grill over medium coals approximately 15 minutes until medium brown, turning frequently. DO NOT OVERCOOK.
6. Simmer the onion/beer mixture while the bratwurst are being grilled & serve with the bratwurst.

NOTE: At no time during the preparation and serving of the bratwurst should the skin be punctured.