

Beer Brats

2 pkgs. of uncooked bratwurst, Italian sausage, chorizo, or any sausage you prefer

1 onion thinly sliced

1 quart of your favorite beer

1tbsp. vegetable oil

Take a needle or pin and prick each sausage about a dozen times.

Place the onion in the bottom of the pan, the brats on top and cover with beer.

Bring to a slow simmer and then cook about 5 minutes.

Remove from pan, coat with vegetable oil and place on your pre- heated grill and cook until golden brown.