



## Beer Brats with Apples

### Ingredients

- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 4 bratwurst
- 2 Granny Smith apples, cored and sliced
- 1 onion, sliced
- 24 oz beer
- salt and pepper to taste
- 20 oz sauerkraut, warmed

### Sharon's Hint

For color, add green and/or red sliced peppers when adding the onions.  
adapted from allrecipes.com

### Directions

#### Step 1.

Heat olive oil in a sauté pan over medium heat. Add brats and cook 4-6 minutes until browned, turning once. Remove from pan.

#### Step 2.

In the same pan, add the apples and onions and stir until the onion softens about 6 minutes. Return brats to the skillet, place them into the onion mixture. Pour beer over the sausages and season with salt and pepper. Bring the beer to a simmer, reduce heat to medium-low, and cook for 20 minutes until the brats are cooked. Serve over a bed of warmed sauerkraut.