

Bratwurst Cooked in Beer, with Apple Sauerkraut -adapted from Emeril Lagasse

- 8 links bratwurst sausages
- 2 c. julienned red onions
- 4 (8 oz.) bottles dark beer
- 6 oz. bacon, chopped
- 2 c. julienned yellow onions
- 1 T. minced garlic
- 3 lg. red or golden delicious apples, cored and cubed
- 1 bay leaf
- 1 t. peppercorns, crushed
- 1 t. juniper berries, crushed
- 2 lbs. sauerkraut, rinsed well under cold running water and drained
- 2 T. light brown sugar
- 1 t. salt
- Freshly ground black pepper
- Buns or rolls, accompaniment
- Assorted mustards, accompaniment
- Lots of cold beer, accompaniment

With a sharp knife, or kitchen fork, prick each sausage several times. In a saucepan, combine the red onions and beer and bring to a simmer over medium heat. Add the sausages and poach until almost cooked through, about 5 minutes. Remove the sausages from the liquid and set aside, reserving the liquid.

In a large pot, cook the bacon over medium heat until crisp, about 5 minutes. Add the yellow onions and cook, stirring, until very soft, 5-6 minutes. Add garlic and cook, stirring, for 30 seconds. Add the apples and cook until starting to soften, about 2 minutes. Add the bay leaf, peppercorns, and juniper berries and cook, stirring, for 30 seconds. Add the sauerkraut and reserved beer cooking liquid (without the red onions), sugar, salt and pepper, and bring to a boil. Reduce the heat and simmer uncovered until tender and aromatic, stirring occasionally about 1½ hours.

Preheat the grill. Grill the sausages until cooked through, about 5 minutes, turning to cook evenly on all sides. Remove and put the sausages in the pot with the kraut.

Serve with rolls and mustard.