PINE STREET MARKET
QUALITY MEATS
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Beer Braised Sausages

This recipe solves the two problems that haunt us when we cook sausages on the grill. When are they done and how do I keep them plump and warm. This recipe involves simmering after grilling to keep them flavorful, juicy, and ready to enjoy. Not in the mood to fire up the grill? Pan-sear the sausages on the stove as the beer mixture cooks in another pan.

INGREDIENTS

1 Onion, cut in half and sliced thin
1 Red bell pepper, seeds and stem removed, sliced thin
½ pint Cherry tomatoes, halved
4 cloves Garlic, smashed with the side of a chef's knife
2 tbsp Olive oil
1 bottles of Beer (please read below)
4 Bratwurst or other raw links*

PREPARATION

- Preheat grill to 350˚F, direct heat. Grill the sausages for 8-10 minutes on each side or until they begin to plump and appear evenly cooked. If using pre-smoked sausages, such as smoked kielbasa or mettwurst, grill for 4 min per side, or until the sausage plumps and seared.
- While sausages are grilling, heat olive oil in a large sauté pan over medium heat. Add onion, peppers, tomatoes, and garlic. Cook vegetables until fragrant and the onions begin to take color, approximately 6 minutes. Add beer to sauté pan and bring to a simmer.
- Remove the sausages from the grill and place them in the beer mixture. Simmer for five minutes. Serve the sausages on buns or over mashed potatoes and garnish with braised vegetables or your favorite mustard. You can even keep them in the hot beer bath to stay plump and warm through dinner.

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Cooking with beer:
There are so many wonderful craft breweries in the US making fun, food friendly, tasty beer. We recommend using a beer that you enjoy when cooking sausage, and because you already have it, serve it with that beer. Bratwurst? Go for a German-style Kölsch to keep it traditional. Smoked Kielbasa? I like Wild Heaven Craft Beer's Ode To Mercy Brown Ale for its rich, malty flavor. Roasted Pepper Sausage? Try Creature Comforts Brewing Company's Tropicalia, a bright citrusy IPA. Generally, if you have a rich, smoky sausage, go for a malty, rich beer. If you have a straight forward mild sausage, such as Bratwurst or Frankfurter, go for an American Pilsner or light, crisp German beer. Spicy sausages go well with beers featuring citrus-forward hops. Keep it light and simple and have fun with your pairings.

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