SIMMERED BRATWURST IN GINGER AND ONION

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

3 cups German light ale

½ tablespoon caraway seeds

½ tablespoon coriander seeds

½ tablespoon mustard seeds

2 large onions, unpeeled, roughly chopped

1 whole clove garlic, roughly chopped

One 2-inch piece fresh ginger, peeled and chopped

2 pounds precooked bratwurst, pricked with a fork

2 tablespoons canola oil

**Directions:**

* Preheat the grill for direct grilling, high heat
* Combine the beer, caraway, coriander, mustard seeds, onions, garlic, and ginger in a large stockpot
* Add the bratwurst
* Place the pot on the grates of the grill and bring to a simmer
* Simmer the sausages until half-cooked, about 5 minutes
* Transfer the bratwurst to a platter or cutting board and strain the liquid into a bowl, discard the solids
* Brush the sausages with canola oil and grill until the casings are crisp and golden brown and the sausages are cooked through, 4-6 minutes per side
* Keep warm until serving