



Beer-basted Sausage with Caramelized Onions and German Mustard

Recipe Provided by Piggys Bar B Q



Ingredients

1. 8 sausages, such as bratwurst, knackwurst or wieners.
2. 4 oz. Naramata Nut Brown Ale.
3. 2 oz. hot Dusseldorf mustard.
4. 3 oz. canola oil.
5. 16 oz. yellow onion, peeled, quartered and sliced very thin.

Directions

1. Place Canola Oil in large nonstick skillet (12-in. diameter) and add the sliced onions.
2. Sauté over low heat, stirring often, until onions are golden brown, soft and caramelized. Do not let burn.
3. Season to taste with salt and pepper, and stir in the hot Dusseldorf mustard.
4. Set aside.
5. Prepare a grill, and cook sausages, basting with Naramata Nut Brown Ale every minute or so.
6. Serve the grilled sausages with the mustard -seasoned onions.