

Beer Brats

Ingredients:

28 Bratwürste
6 bottles of good beer.
4 green bell peppers, cut in strips
3 onions, cut in strips
2 Serrano peppers, cut in to strips (seeds are optional)
3 or 4 garlic cloves, crushed
3 Jars Sauerkraut, rinsed (not too sour)
1 tbsp brown sugar
Salt to taste

Directions:

Add all ingredients except Brats, bring to a boil and then add Brats and simmer for an hour or two, until the vegetables are tender.

The longer this cooks the better it seems to be.