

## **Beer Brat Recipe**

**28 –Bratwurst**

**6 – Bottles of good beer.**

**4 – Green 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 of Sauerkraut, rinsed (not to sour)**

**1 tbsp of brown sugar**

**Salt to taste**

**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.**