

## *Hofbräuhaus Grilled Bratwurst*



(Beer-basted grilled Bratwurst w. onions & hot/sweet Bavarian mustard)

### **Ingredients:**

8 sausages such as Bratwurst, Knackwurst or Wieners  
(Homemade recipe follows)  
4 oz Oktoberfest Beer  
2 oz hot Düsseldorf Mustard  
2 tbsp brown Sugar  
3 oz Olive Oil  
16 oz yellow Onion, peeled, quartered and sliced very thin

### **Directions:**

Pierce the skin of the Bratwurst with a fork.  
Grill sausages for approximately 8 minutes until "just about" done.  
Add 2 tbsp of butter into a pot over medium heat until butter is soft.  
Add sausages and Oktoberfest beer.  
Cover and let simmer over very low heat for 30 minutes.  
The beer flavor will be stronger the longer you keep in the pot.  
The bratwurst will finish cooking during this step.  
As the bratwursts are simmering, add 1 to 2 tbsp of butter into a saucepan with onion.  
Cook until the onions are clear.  
Once the onions are clear, add the brown sugar and mix with the onions.  
Take off heat before the brown sugar is added.  
Serve with hot Düsseldorf mustard on side and place sliced sausages on the bed of onions.

## Homemade German Bratwurst



Paying close attention to the details needed for making great sausages, these bratwurst come out just as juicy and well seasoned as could be, with an ideal smooth, emulsified texture.

### Ingredients:

- 3 lbs boneless Pork Shoulder Butt, cubed
- 1 lb boneless lean Veal Shoulder, cubed
- 1 lb pork Fatback, cubed
- 2 tbsp Kosher Salt
- 1 tbsp ground White Pepper
- 2 tsp ground Ginger
- 2 tsp of dry Mustard
- 1½ tsp ground Nutmeg
- 2 large cold Eggs, lightly beaten
- 1 cup ice cold Heavy Cream
- Hog casings, soaked in warm water 30 minutes prior to use
- 1 large yellow Onion, cut into thin slices
- 2 (12 oz) cans of Beer

### Directions:

Place pork, veal, and fatback in a large bowl.  
Chill in refrigerator for at least 1 hour.  
Set parts of meat grinder, including large cutting die, in freezer.  
Set bowl and paddle of stand mixer in freezer.  
Grind meat and fat mixture through chilled meat grinder fitted with a small cutting die, into a large bowl set in another bowl filled with ice.  
Add salt, white pepper, ginger, mustard, and nutmeg in with the meat.  
Using chilled paddle attachment and chilled bowl of a standing mixer, mix at low speed for 1 minute.  
Add eggs and heavy cream and mix at medium speed until liquid is incorporated and sausage is uniform and sticky, about 1 minute longer.  
Form a small sausage patty; place rest of sausage mixture in refrigerator.  
Cook patty in a small frying pan over medium-high heat until cooked through.  
Taste and adjust seasonings of sausage if necessary.  
Stuff sausage into hog casings and twist into 6-inch links.

**Continue with the directions of the previous recipe.**