



Beer Brats Smothered In Onion And watermelon Ale

5 lb. Beer/Brats (Johnsonville preferred)

3 Onions sliced

A six pack of Watermelon Ale or your favorite fruit Brew from The Cellar

Use a heavy aluminum pan and layer with Brats - smother with onions and pour the beer over top.

Cover with foil and put on the grill.

Check periodically to turn and avoid over cooking.

Enjoy with your favorite German potato salad or cole slaw with a hearty bread from your favorite bakery. This makes a delicious dish to have when you entertain and it keeps you out of the kitchen all evening.
Enjoy!