

# BEER BRATS WITH RUM SAUCE

MEATY LINKS GENTLY SIMMERED IN A PAN OF BEER AND ONIONS. TOPPED WITH DELICIOUS RUM SAUCE, THEN FINISHED UP ON THE GRILL. EASILY PREPARE THIS RECIPE PRIOR TO YOUR TRIP OR AT THE CAMPSITE.

## INGREDIENTS:

### FOR THE BRATWURSTS:

BRATWURSTS - 6-8

ONION, SLICED - 1

BEER (AMBER-TYPE PREFERRED) - 36 OZ

### FOR THE RUM SAUCE:

14 OZ CAN OF FIRE ROASTED TOMATOES, DRAINED - 1

TOMATO SAUCE - 1 CUP

1/2 ONION, DICED

RUM - 3 TABLESPOONS

APPLE CIDER VINEGAR - 1 TABLESPOON

WORCESTERSHIRE - 2 TABLESPOONS

HORSERADISH - 1 TABLESPOON

BBQ RUB - 2 TABLESPOONS

GROUND ALL SPICE SEASONING - 1 PINCH

SALT AND PEPPER TO TASTE

## INSTRUCTIONS

### FOR THE RUM SAUCE:

COOK ONIONS IN RUM, ADD MORE RUM IS NEEDED, UNTIL ONIONS ARE TRANSPARENT. ADD THE REST OF THE INGREDIENTS AND SIMMER UNTIL THICKENED, ABOUT 30 MINUTES.

### FOR THE BRATS:

GRILL. PAN-FRY OR COOK BRATS OVER THE FIRE UNTIL THE INTERNAL TEMP REACHES 150 DEGREES

HEAT A PAN OF BEER AND SLICED ONIONS TO 175-185 DEGREES.

ADD SMOKED BRAUTS TO BEER AND HOLD UNTIL READY TO GRILL. GRILL ON SEAR BOX ON HIGH HEAT AND SERVE WITH RUM SAUCE, SAUERKRAUT, MUSTARD, JALAPENOS, OR WHATEVER ELSE IS A FAVORITE TOPPING.

