

Beer Brats

- 4 (12 ounce) cans beer
- 1 large onion, diced
- 10 bratwurst
- 2 teaspoons red pepper flakes
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

Preheat an outdoor grill for medium-high heat. When hot, lightly oil grate.

Combine the beer and onions in a large pot; bring to a boil. Submerge the bratwurst in the beer; add the red pepper flakes, garlic powder, salt, and pepper. Reduce heat to medium and cook another 10 to 12 minutes. Remove the bratwurst from the beer mixture; reduce heat to low, and continue cooking the onions.

Cook the bratwurst on the preheated grill, turning once, 5 to 10 minutes. Serve with the beer and onion mixture as a topping or side.