

From the Kitchen of Sheryl Yuengling



Black & Tan Beer Brats

10 brats	1 tsp garlic powder
2-12 oz bottles Yuengling Black & Tan	1 tsp red pepper flakes
1 yellow onion, sliced	½ tsp caraway seed
2 bell peppers, seeded and sliced	2 tsp salt
2 cups sauerkraut, drained	2 tsp pepper
2 oz unsalted butter	10 sausage size buns
	Sliced provolone cheese

Brown the brats on the grill over medium-high heat for 2 minutes on each side.

Place the brats in the slow cooker along with the onions, peppers, sauerkraut, butter, and seasonings. Pour the beer over top and mix everything together.

Cook on high for at least 4 hours or low for 6-8 hours.

Serve on a bun with provolone cheese and top with onions, peppers, and mustard.

Yuengling
**BLACK
& TAN**

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