

5-lbs Usinger's Brats (**available from [Usinger.com](http://Usinger.com)**)



6 large onions (sliced into strips)

2-lbs quartered butter

12-pack of Miller Genuine Draft or Pilsner Urquell



Salt & pepper

A large kettle with top

A grill

Plenty of brat buns and condiments

## **COOKING INSTRUCTIONS**

Start your grill and heat to cooking temperature. Place all brats on the grill and heat until golden brown. As the brats are cooking, fill the kettle half-full of Miller Genuine Draft or Pilsner Urquell. Add 2-lbs of butter, onions, and salt & pepper to the kettle. Place the kettle on the hottest spot of the grill and bring to a boil. As the brats finish cooking, add them to the kettle and bring to a boil with the top on. Once all brats are added and boiling, move the kettle to the side and slowly simmer for about 15-20 minutes.

Add buns and condiments and Enjoy!