

# BEST OF THE WURST PAULANER BIER BRATS



## INGREDIENTS:

- 10 bratwurst
- 3 cans of Paulaner Hefe-Weizen
- 1 large onion (diced)
- 1 teaspoon garlic powder
- 1 teaspoon salt
- ½ teaspoon black pepper

## DIRECTIONS:

Set grill for medium-high heat. In a large pot, combine the Hefe-Weizen with the onions and bring to a boil. Completely immerse the bratwurst in the beer. Then add the garlic powder, salt, and pepper. Lower the heat to medium and allow the bratwurst to cook in the beer. After about 10 to 12 minutes, take out the bratwurst. If you'd like, turn the heat down to low and allow the onions to cook longer. Then, use the Hefe-Weizen mixture as a topping. Lightly oil the grates on the grill. Place the bratwurst on the already lit grill for about 5 to 10 minutes, turning them halfway through. Serve and enjoy!