

# BRATS

## WITH SPICY STEWED PEPPERS



It's hard to beat the simple satisfaction of charred bratwurst simmered in a bath of peppers and onions with beer and mustard. A disposable foil pan does double duty here, first used for browning the vegetables and then for stewing them with the brats. Crack open a cold one and you are all set to watch the game in style.



**¼ cup (½ stick) unsalted butter**

**1 large red bell pepper, cut lengthwise into ½-inch-wide strips**

**1 large yellow bell pepper, cut lengthwise into ½-inch-wide strips**

**1 medium jalapeño chile pepper, finely chopped**

**1 medium red onion, cut in half and thinly sliced**

**1 teaspoon fennel seed**

**½ teaspoon kosher salt**

**¼ teaspoon freshly ground black pepper**

**1 cup beer, preferably lager or ale, plus more if needed**

**2 tablespoons spicy brown mustard**

**6 bratwursts**

**6 large hot dog buns, split**

### SERVES 6

1. Prepare the grill for direct and indirect cooking over medium heat (350° to 450°F).
2. Brush the cooking grates clean. In a large disposable foil pan over **direct medium heat**, melt the butter. Add the peppers, onion, fennel seed, salt, and pepper and mix well. Close the lid and cook the vegetables until tender and golden brown in spots, 10 to 15 minutes, stirring occasionally. If any of the vegetables are browning too quickly, slide the pan over indirect heat and finish cooking the vegetables there.
3. Add the beer and mustard to the vegetables and mix well with tongs. Slide the pan over indirect heat to keep warm.
4. Grill the bratwursts over **direct medium heat**, with the lid closed, until lightly charred on all sides, about 15 minutes, turning occasionally. Transfer the bratwursts to the pan, smother them with the peppers and onion, and cook over **indirect medium heat**, with the lid closed, until fully cooked (160°F), 10 to 15 minutes. If the pan is getting too dry, add a little more beer. During the last 30 seconds of grilling time, toast the buns, cut side down, over direct heat. Remove from the grill.
5. Serve the bratwursts warm in the buns with the spicy peppers on top.