

Beer Braised Bratwurst

Ingredients:

1/4 cup	Butter
1	Onion
1	12oz German Beer
2 TBSP	Brown Sugar
2 TBSP	INFUSED Walnut Balsamic Vinegar
1 tsp	Caraway seed
2 TBSP	INFUSED Neapolitan Balsamic Vinegar
1 cup	Cranberry Relish
1/2 cup	Sweet Pickle Relish

1. Grill Bratwurst over low heat until thermometer reads 155°.
2. In a medium size Dutch Oven, saute onion in butter. Add remaining ingredients. Bring to a boil, then reduce heat. Cook for 20-30 minutes until desired consistency.
3. Transfer sauce to a slow cooker on low heat setting. Add bratwurst.
4. Serve bratwurst over buns with Cranberry/Pickle Relish.

