

Brat Sandwich with Onions and Sweet Pepper Salad: Our butcher makes these brats for us, right here in Reno. They are so delicious!!

Ingredients:

Brats

Salad Greens

Salad Dressing (Pepper Jelly in container)

Peppers

Onion

Pantry Items: Butter, Olive Oil, Apple Cider Vinegar, Salt

Brats

Cut your brats apart so they are not connected.

Heat a little olive oil in a pan and add your brats.

Cook the brats on medium/high for about 5 minutes then turn them. Cook for another 5 minutes. Turn again and cook for another 5 minutes. They need about 15 minutes to cook. Brats need to be cooked through. If they are pink in the middle, they need to cook longer.

Onions

While the brats are cooking...

Slice your red onion into thin slices.

Heat a pan and add 1 Tablespoon of Butter and 1 Tablespoon of olive oil.

Add the onions and cook them down until they are clear, and add some salt to taste.

Add 1 Tablespoon of apple cider vinegar (or whatever you have, red wine or white will work too) and 1 teaspoon of sugar. Stir the sugar and vinegar into the onions and cook the onions for another 5 minutes. (If you do not like vinegar you do not need to add it. They are delicious without it too.

You will top your brats with the onions and use some of the onions for your salad.

Salad

Wash and chop your greens

Dress the greens with the Pepper Jelly dressing

Plate

Slice your hoagie roll in half. You can toast the bread if you'd like. Place 1 or 2 brats on your roll and top them with the onions (I love mustard on my brat sandwich if you'd like). Add some salad to the plate. Enjoy!!