

Grilled Beer Brats

Here's a recipe my brother makes for cookouts. It's pretty simple, but surprisingly flavorful and a nice change from hamburgers and hot dogs. These go better with a crustier roll than a regular hot dog bun, but those would do in a pinch.

2-3 lbs. bratwurst
2 large onions sliced
1 big bottle of cheap beer
2 bay leaves (optional)

Pierce the wursts with several times with a fork and marinate the wurst in the beer and onions for a couple hours or overnight. Then grill them until done. You can also save the onions from the marinade and fry them up in a pan while you're cooking the wursts and then serve them on top.