**FA-WHI-3**

**Beer Braised Brats**

With roasted mustard cabbage

Serves 4

8 brats

1 onion, sliced

1 clove garlic

1 beer

1 head cabbage

2 tbs grainy mustard

1 tsp horseradish

3 tbs olive oil, divided

salt & pepper

**STEP 1**

Preheat oven to 400 degrees. In a large skillet, heat 2 tbs olive oil with 1 clove garlic and cook one minute until fragrant. Add onions and cook over low heat. Season with salt and pepper.

1 onion, sliced

1 clove garlic

2 tbs olive oil

**STEP 2**

When onions are limp, place brats on top and pour in beer. Cover with a lid, lower heat, and let steam 10-15 minutes until beer has evaporated.

8 brats

1 beer

**STEP 3**

In a small bowl, whisk together remaining olive oil, horseradish, and mustard. Slice cabbage into ‘steaks’ and place on a baking sheet. Brush each side with mustard mixture and season with salt and pepper. Bake in the oven 10-15 minutes until browned and crispy on the tops. Flip over if one side browns faster than the other.

1 head cabbage

2 tbs grainy mustard

1 tsp horseradish

1 tbs olive oil

salt & pepper

**STEP 4**

Place a slice of cabbage on the plate and top with brats and onions.