

# HOFBRAUHAUS BEER BASTED KNACKWURST WITH ONIONS AND HOT MUSTARD

Prepared by: Natalie O'Dell Crocker, Oktoberfest 2017

Source: [germanfoods.org](http://germanfoods.org)

8 sausages such as bratwurst, knackwurst or wieners  
4 oz Oktoberfest beer  
2 oz hot Dusseldorf mustard  
2 tbsp brown sugar  
3 oz canola oil  
16 oz yellow onion peeled, quartered and sliced very thin

Pierce the skin of the bratwurst with a fork.

Grill sausages for approximately 8 minutes until "just about" done.

Add 2 tablespoons of butter into a pot over medium heat until butter is soft. Add sausages and Oktoberfest beer. Cover and let simmer over very low heat for 20 minutes to 1 hour. The beer flavor will be stronger the longer you keep in the pot. The bratwurst will finish cooking during this step.

As the bratwursts are simmering, add 1 to 2 tablespoons of butter into a saucepan with onion. Cook until the onions are clear. Once the onions are clear, add the brown sugar and mix with the onions. Take off heat before the brown sugar is added.

Serve with hot Düsseldorf mustard on a bun with a bottle of Oktoberfest beer.

