

Ale Braised Bratwurst with Braeburn Apple Mash

Todd Fisher

Hullabaloo and Billy Quon's

$\frac{1}{2}$ cup canola oil, or olive oil (not extra virgin)

One bottle of Samuel Smith Nut Brown Ale

8 bratwurst (2 lbs) - (Gerhard Turkey-Chicken available at Trader Joes)

8 garlic cloves, mashed

2 small onions, sliced

Kosher Salt (flaked salt)

Freshly ground Pepper

4 Braeburn apples, cored and cut into 1/8ths, leave skin on

$\frac{1}{4}$ stick butter, preferable Plugra

- Heat oil, onions, garlic and whole sausages for 3 minutes
- Add apples, ale, salt, and a generous grinding of black pepper
- Simmer for 12 minutes, or until apples are tender
- Add butter, adjust seasoning and serve over spatzle

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