

# Scott's Bratwurst

## Ingredients

- 2 pounds Fresh Bratwurst Sausages
- 4 – 12 oz bottles of Light Budweiser
- 1 ½ Onion thinly sliced
- ½ Head of Garlic, Smashed
- 2 Cups of Water
- 2 Cubes of Vegetable Bouillon
- 1 Teaspoon Black Pepper
- Potato Rolls

## Directions

1. Place all ingredients in a large stock pot and boil for 15 minutes.
2. After precooking bratwurst with ingredients, pull from pot and grill on a preheated medium head grill.
3. Turn occasionally until evenly browned, approx. 10 minutes.
4. Serve directly from grill onto a potato bun with onions from pot and enjoy!