

# Texas Pete Sweet & Sour Onions for Brats

*www.TexasPete.com*

*2 tablespoons olive oil*  
*2 large red onions, chopped*  
*1/2 cup sriracha sauce*  
*1/2 teaspoon caraway seeds*  
*6 ounces lager beer*

In a large skillet over medium-high heat, heat the oil. Add the onions. Saute' the onions for a few minutes. Add the sriracha sauce, caraway seeds and the beer.

Continue to saute' until the mixture reduces down and almost no moisture is left.

Serve immediately or refrigerate until ready.

Allow the topping to come to room temperature before serving.

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Per Serving (excluding unknown items): 364 Calories; 28g Fat (66.0% calories from fat); 4g Protein; 28g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 5 Vegetable; 5 1/2 Fat.