

# Bratwurst in Beer, Berlin Style

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## Servings: 4

*12 bratwurst  
2 tablespoons butter  
1 medium onion, peeled  
and sliced  
2 bay leaves  
1 1/4 cups beer  
salt (to taste)  
pepper (to taste)  
1 tablespoon flour  
3 tablespoons chopped  
parsley*

Place the bratwurst in a saucepan. Cover with boiling water. Cook for 3 minutes. Drain.

Melt butter in a skillet. Add the bratwurst to brown. Remove to a warm plate. Pour off all except two tablespoons of fat. Add the onion and saute' until a rich brown. Return the bratwurst to the skillet.

Add the bay leaves, beer, salt and pepper. Cook slowly for 15 minutes. Add more beer during cooking, if needed. Remove the bratwurst to a warm plate.

In a bowl, mix flour with a little cold water. Stir into the hot liquid. Cook, stirring, until the liquid is a thick sauce. Add the parsley. Pour over the bratwurst.

(Serve with mashed potatoes and cabbage sautee'd with caraway seeds.)

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Per Serving (excluding unknown items): 868 Calories; 72g Fat (76.8% calories from fat); 37g Protein; 12g Carbohydrate; 1g Dietary Fiber; 169mg Cholesterol; 1485mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 11 1/2 Fat; 0 Other Carbohydrates.