

## BEER BRATS WITH HONEY MUSTARD ONION RELISH

12 oz pale ale or beer	6 uncooked bratwurst or sausage
1 med onion, thinly sliced	1 Tbsp olive oil
1/3 cup <b>TSG Oh, Honey! Mustard</b>	1 Tbsp chopped fresh parsley
1/4 tsp each salt & pepper	6 hard rolls, split, toasted

1. Combine ale, bratwurst and onion in large saucepan; bring to a boil.
2. Reduce heat; simmer, covered, 20 min. Remove brats with tongs; pat dry with paper towels.
3. Heat oil in skillet over medium-high heat. Brown brats 2-3 min. per side.
4. Drain on paper towels. Drain onion; combine with honey mustard, parsley, salt and pepper.
5. Serve brats in rolls, topped with onion relish.

Note 1 tsp. dried parsley flakes can be substituted for fresh parsley.

**To toast rolls:** brush sides of rolls with TSG Garlic Parmesan Vinaigrette; place on baking sheet. Toast 375°F for 6-8 min. turning once.