

# GRILLED BEER BRATS & CUCUMBER SALAD

*Serves 5*

## **Ingredients:**

Stryker Farm Beer Brats  
long rolls  
Lancaster Farm Fresh Sauerkraut

## **Cucumber salad:**

1 english cucumber  
a half of a red onion  
greek yogurt  
vinegar  
fresh dill  
salt and pepper

Grilled brats make me think of Memorial Day weekend. They're just a little more elevated than regular hot dogs. Plus they go great with toppings, like sauerkraut. These brats are extra special because they're made with local Weyerbacher beer.

## **Instructions:**

1. Grill the brats on any manner of grill: grill pan, gas grill, charcoal grill. Personally I find the charcoal grill brings out the best flavors, but gas grills are kings of convenience.
2. Place the brats directly on the heated grill. Let them cook enough on two sides to get nice looking grill marks.
3. Prepare the cucumber salad.
4. Use a mandolin or killer knife skills to slice the cucumber very thin. If you prefer, you can peel the cucumber first, but I figure that's where a lot of it's nutrition comes from, and the dark green color makes for a prettier salad.
5. In the same manner, slice the onion. Add into a mixing bowl with the sliced cucumber.
6. Chop up the fresh dill leaves and add to the bowl.
7. Add the yogurt and vinegar, salt and pepper. Using a spatula, mix everything together. By adding the salt it causes the cucumbers to start releasing liquid, resulting in that unappealing pool of liquid at the bottom of the bowl. So, either serve it right away OR mix in everything but the salt and pepper. Allow it to chill in the fridge until you're ready to eat, then mix in the salt and pepper.
8. When the brats are cooked through they should feel firm when pressed. Add them to a toasted bun, on a bed of sauerkraut, and topped with mustard.

Serve with the cucumber salad and enjoy!

