INGREDIENTS

1 each smoked Bison Sausage cut into four (Katerra Exotics)
1 12 oz St.Arnold’s 5 O’clock Pils
4 tablespoons sauerkraut or kimchi (Scotty’s Stout Sauerkraut)
1/2 each white onion, sliced
1-3 tablespoons vegetable oil
4 buns
as needed spicy mustard and ketchup

DIRECTIONS

1. Add your sausage to a pot big enough to hold it and cover with the beer. Add a little water if the beer does not complete cover your sausages.
2. Bring the beer to a boil, then down to a simmer. Allow to cook for about 10 to 15 min. or until the sausages reach an internal temperature of 165 degrees.
3. Remove the sausages from the beer, but reserve the liquid.
4. In a separate sauté pan, add and heat your oil. Add the sausages and allow to brown before turning over and doing the same to the other side. Each side should take about 1-2 min.
5. Once the sausages are brown, you can hold them in the reserved cooking liquid.
6. Next throw in your onions into the same sauté pan and sauté until soft and slightly caramelized. This should take about 5 min. When the onions are done you can hold them with the sausages or set them aside to be served.
7. Place the sausages in a bun and prepare with sour kraut, onions, or other condiments as wanted.