

Beer Recipes That Prove Cooking With Your Favorite Brews Is Just as Good As Drinking Them

by [Brittany Anas](#)



3. Skillet Beer Bratwurst

Allow this beer and brat recipe to hold you over until the next Oktoberfest. The subtle malt backbone and hop flavor of the IPA, plus savory bratwurst, thyme and a kick from the poblano create a perfect bite. "There's no pairing like a beer and bratwurst, and this recipe takes that to a whole new level," says Gavin Fine, who helms [Fine Dining Restaurant Group](#) in Jackson, Wyoming, which includes six restaurants, a [brewery](#), specialty grocer, butcher shop, and more.

Servings: 4

Prep time: 10 minutes

Cook time: 20 minutes

Ingredients:

- 4 bratwursts from [Bovine & Swine Beer Bratwurst](#)
- 1 tablespoon olive oil for brats; 2 tablespoons olive oil for the onion
- 1 yellow onion, julienned
- 1 poblano pepper, julienned
- 2 garlic cloves, smashed + chopped
- 2 sprigs of thyme
- 1 cup beef stock
- 1-2 cans [Roadhouse Brewing Co Wilson IPA](#)
- 1 tablespoon paprika
- 1/2 tablespoon mustard powder

How to make it:

1. Sear the bratwurst in the skillet with 1 tablespoon olive oil.
2. Remove bratwurst from the skillet and add the onions, garlic, and poblanos. Sweat the onions and garlic until they're translucent.
3. Add the beer, beef stock, thyme, paprika mustard powder and bratwurst. Simmer for 10-15 minutes.