

BLUE BOAR

Don't be afraid to enjoy Blue Boar with strong, flavorful foods; it'll hold its own. But, we find it goes down particularly smooth with steamed shellfish or your favorite bratwurst.

HENRY'S BEER-SOAKED BRATS

INGREDIENTS

1 bottle (12 ounces) Henry Weinhard's Blue Boar
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar
1 tablespoon Dijon mustard
1 teaspoon salt
1 teaspoon pepper
8 brats
1 large white onion, sliced

DIRECTIONS

1. Combine the first six ingredients in a zip top bag.
2. Seal bag and shake thoroughly to mix.
3. Add the brats, throw 'em in the fridge and let 'em soak for 3-4 hours.
4. When you're ready to grill, throw the onion slices in the marinade and shake the bag to make sure they're coated.
5. Grill brats over medium heat for 10-15 minutes or until meat is no longer pink.
6. Tightly wrap onion in tin foil and cook on grill for about 15 minutes, too.
7. Throw them in a bun with whatever condiments you like.
8. Enjoy with an ice-cold bottle of Henry Weinhard's Blue Boar.


HENRY WEINHARD'S
GOOD BEER MADE EASY.™