

SUBJ: This Grilling Season, Try A Beer Bratwurst Recipe That Is The Perfect Comfort Food For Your Next Backyard Barbeque

Hi

Grilling Season is upon us! Chef Mark Steuer at Chicago's [Funkenhausen](#), a Michelin Bib Gourmand winner, has created the perfect **Beer Bratwurst recipe** to kick for a backyard barbeque that will leave guests' stomachs full and taste buds dancing while bringing German traditions to every plate.

At Funkenhausen, Chef Mark draws on his German heritage and Charleston, South Carolina upbringing to create a menu that reimagines his fondest meals and memories from childhood. His food combines Southern and German flavors to create a soulful mash-up of cuisines, cultures and memories in an expression that is deeply personal—but doesn't take itself too seriously.

Are you interested in sharing Chef Mark's Beer Bratwurst recipe with your readers? I have included the recipe below and will be happy to answer any questions you may have!

Best,
Rachel

Beer Bratwurst Recipe

by Chef Mark Steuer, Funkenhausen

Photos: <https://www.dropbox.com/sh/4mepc0rp073l51w/AABTQVaO9R3ecPPgVVxq3mv-a?dl=0>

Ingredients:

- 1360g Ground Pork
- 100g Ground Bacon
- 2 small onions
- 8 cloves garlic
- 1/2C milk powder
- 2 T Kosher Salt
- 1 T Nutmeg

- 2 t black pepper
- 1 t ginger
- 2 Tbl. Marjoram
- 1 T chopped fresh thyme
- ½ C heavy cream
- ½ C cold beer (cheaper the better, I like PBR or Budweiser)
- 2 eggs
- Sausage casings
- 2 more beers
- Salt
- Water
- 2 onions, sliced
- Cake tester
- Ice bath

Instructions:

- Grind the beef, pork, onion and garlic if grinding yourself (if not grinding meat, mince onion and garlic finely by hand or in food processor)
- Combine pork and all dry ingredients in bowl of kitchen aid or other mixer
- Mix on low with paddle until combined
- While running on low, add eggs and mix until combined
- Combine beer and milk in a pitcher, increase speed to medium and slowly drizzle in
- Increase speed to high and mix for 2 minutes
- Place mixing bowl with farce in cooler while you prepare the stuffer and poaching liquid
- Rinse sausage casings thoroughly under cold water for 15 minutes, then soak in hot water for 5 minutes (this allows them to expand slightly, making it easier to stuff).
- In a pot large enough to hold the coils of sausage, combine onion, beer, water and salt to taste and bring to a simmer
- Carefully slide casings onto stuffing spout, do not tie the end yet
- Add meat to stuffer or stuffer attachment and begin to fill the casings, using one hand to gently hold the casing and the other to add meat (if using kitchen aid, run on speed 2)
- Once sausage farce begins to fill casing, tie the end off (this helps avoid air pockets)
- Keep adding meat to fill casing until you have coils of the desired size – you can also twist into links as you go, this requires a bit more practice, make sure you alternate the direction you are twisting
- If air pockets form, use a cake tester to poke small holes in the casing.

- Once all sausage is stuffed, gently place in simmering poaching liquid for about 15 minutes, gently flip once during the process (sausages should be firm to the touch, you can also use a thermometer to check if ready, should read 155)
- Once cooked, remove sausage and shock in an ice bath (this helps keep the sausage casing snappy)
- Once cooled, transfer to a paper towel lined sheet tray and keep refrigerated until ready to serve
- You can grill, roast, cook with kraut, or brown in a skillet. Regardless of how you choose to cook them, do it over medium heat, anything too hot will cause the casings to burst