



## Kansas City Beer Brats

### Ingredients

1 onion, sliced into half moons  
4 cloves garlic, smashed  
10 brats  
1 cup beer of choice  
2 Tbsp. grainy mustard  
1 tsp. caraway seeds

### Instructions

Prep ingredients:

Slice onions.

Smash garlic.

Layer onion and garlic in the bottom of the slow cooker.

Heat oil in large skillet. Brown brats for about 1-2 minutes per side, just until browned. (They don't need to be cooked through!) Nestle brats on top of the onions and garlic.

Combine beer, mustard and caraway seeds in a small bowl. Season with salt and pepper and pour over brats and veggies. Cook on high for 2 hours, or low for about 4 hours, or until brats are cooked through.

Add toppings of your choice