

Caramelized Onions for Brats

About 2 pounds of onions (I use sweet yellow onions)

2-4 TBSP butter

1 Cup dark beer

1 TBSP dark brown sugar

1 TBSP dijon mustard

1/4 Cup coarse ground mustard

Dash hot sauce

Melt butter in a large skillet. Add onions, cook over medium heat until onions are soft and golden, about 20-25 minutes. Add the remaining ingredients and cook until the sauce is thickened to desired thickness, maybe 3-5 minutes.

Sherry