

## BRATWURST IN BEER

6 uncooked Bratwurst  
(about 1 to 1½ pounds)

2 cans beer (12 oz)  
½ teaspoon bottled hot pepper sauce  
1 tablespoon Worcestershire Sauce  
1 teaspoon ground red pepper  
1 teaspoon chili powder

Prick several holes in bratwurst.

Combine with rest of ingredients in a large saucepan. Bring to boiling, reduce heat to simmer. Cover and cook for about 20 minutes.

Grill on a rack of an uncovered grill directly over medium heat for about 5 to 8 minutes, turning frequently until golden brown. Can also be done on the stove.

Serve with potato salad, pickles, and mustard.