

Crock Pot Drunk and Cheesy Sausages

There is something special about the first time we take the cover off the grill, fill the tank of gas and scrub off all the crisps from last season's leftovers still charred to the grill. But while we might be eager to welcome warmer weather, there are lots of great ways to enjoy grillable meats without having to unearth your outdoor kitchen. If you are still buried in snow or are out of gas for the grill, this recipe is a good way to try your brats in a new way.

When you pick your beer, think about the flavors and aftertaste that you get when you drink it. A heavy and bitter dark beer may taste smooth when cold, but it may become a little too intense when it cooks and evaporates. A light easy beer that reminds you of cheap nights in college isn't going to add much to your meat. I suggest trying an amber, a red or a seasonal beer. It doesn't make much of a difference if you use a can or a bottle, just as long as it isn't flat when you pour it in. There is something very unique about the effervescing smell of carbination bubbles soaking into freshly sliced onions and fresh sausages that just makes me think of summer BBQs, outdoor concerts and sitting in the stands at baseball games. Are you with me? Then "go team go" and enjoy your drunk and cheesy sausages!

6 italian sausages (hot, mild or sweet mild)

6 oz beer

1/2 onion, sliced

1 c. shredded cheddar cheese (at least)

Lay sausages flat in the crockpot and lay thinly sliced onions

on top. Pour half a beer onto the meat and if it's after noon o'clock, drink the other half! Cook on high for 4 hours. Put one sausage and some onions on a bun and then sprinkle with lots of shredded cheese. Feel free to decorate your drunk and cheesy sausage with any variety of condiments.

(if you want more specific details– I made this yesterday with hot italian chicken sausages, Amstel Light beer and shredded mild cheddar up on top with a squirt of yellow mustard) □