



RKF Recipes

Jalapeno Honey Mustard

A twist on traditional honey mustard, our Jalapeno Honey Mustard is tangy and sweet with a little heat! Rich and smooth, the Jalapeno Honey Mustard is an excellent condiment for burgers, hot dogs and brats, or enjoy it as a side condiment with pork and other meats!

Texas Beer Brats

Ingredients

- 1 package of premium bratwursts
- 1 Texas sweet onion, sliced into strips
- 1 green bell pepper, sliced into strips
- 2 tablespoons olive oil
- 1 bottle of Shiner Bock or Lone Star beer
- Bratwurst buns
- Smokin' Texas Gourmet Garlic Salt and Pepper, to taste
- Smokin' Texas Gourmet Jalapeno Honey Mustard
- Smokin' Texas Gourmet Fire Roasted Tomato and Sweet Onion Ketchup
- Smokin' Texas Gourmet Texas Twister Pepper Sauce, to taste



Directions

1. In a large sauté pan, heat the olive oil over medium heat. Add sliced onions and peppers to pan and sprinkle with Smokin' Texas Gourmet Garlic Salt and Pepper.
2. Sauté the vegetables until caramelized, about 6 or 7 minutes.
3. Remove the vegetables from the pan, set aside and keep warm.
4. Add 1/2 cup of the beer to the sauté pan and deglaze the pan over medium to high heat.
5. Add the brats to the pan, then add remaining beer, cover and cook over medium heat for 5 minutes.
6. Remove the brats from the pan and put them on a grill, turning often until cooked through.
7. Put the brats in buns, dress with caramelized onions and peppers and top with Smokin' Texas Gourmet Jalapeno Honey Mustard and/or Smokin' Texas Gourmet Roasted Tomato and Sweet Onion Ketchup. Use Smokin' Texas Gourmet Texas Twister Pepper Sauce to add some heat!



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