



# Holmes Smokehouse

## Beer Braised Original Sausage

### INGREDIENTS

- 1 12oz package of Holmes Smokehouse Original Sausage Rope
- 1 Red pepper, cut into chunks
- 1 Green pepper, cut into chunks
- 1 Onion, cut into chunks
- 1 12oz bottle of your favorite beer.

1. Place Holmes Smokehouse Original Sausage in a grated cast iron skillet on medium high heat.
2. Brown for 6 minutes.
3. Turnover and brown for an additional 6 minutes.
4. Pour  $\frac{3}{4}$  of beer on top.
5. Bring to steam.
6. Add chopped onions and peppers around the rope.
7. Let it steam and braise for an additional 15 minutes.
8. Take off stove and drain excess liquid.
9. Cut rope into sections and serve on plate with vegetables.