

Jim sent us the recipe...

Jim Clegg's World Famous Falcon's Brats:

The ingredients: (notice possum is not mentioned here)

- A) use fresh brats, as low sodium as can be gotten.
- B) several cans of beer(any type will do from light to lager)
- C) brown sugar(Splenda brown sugar works too)
- D) brat rolls or potato buns
- E) condiments: various mustards, relish, onion, horseradish sauce, and Cheese Wiz.

The Preparation:

I've found that boiling the brats in beer doesn't do anything. So simply bring water to a rolling boil and cook them until approx 3/4 done.

Shock them in a cold water bath to stop the cooking process and wait for the brats to cool off.

Lay all of the brats on their side and with a dinner fork puncture them approximately every inch or so from top to bottom half way through the sausage.

For every 10 brats take a large leak proof zip top baggy and mix two 12 ounce cans of beer and 1/2 cup of brown sugar. The beer will moisten and tenderize the meat and the brown sugar will give them an outstanding flavor. Marinate your brats anywhere from 8 to 12 hours.

Char grill your brats to the desired darkness and place them on a slightly toasted bun. Add any combination of condiments you like, but I recommend just a mild horseradish sauce for a sweet Southern twist.

Enjoy with your favorite brew! GO Falcons!!!!

