

Bratwiches with Roasted Red Pepper Aioli

Serves 4



- 1 long loaf of French bread
- 4 or 5 links of your bratwurst of choice
- 1 cup salad greens such as baby romaine, romaine, bibb or butter lettuce
- ¼ cup aioli (recipe below)
- 4 or 5 thinly shave slices of parmesan cheese

Preheat the grill to medium high. Grill the sausages with the lid closed for 20-25 minutes, turning every 5 minutes. Let cool slightly (5-10 minutes).

Slice the French bread in half lengthwise and remove some of the bread from the inside of both the top and bottom slice. Slather each slice with about 2 tbsp aioli. Layer the lettuce on the bottom slice and top with the brats. Place the slices of parmesan cheese over the still-warm brats and cover with the top slice of bread. Cut the sandwich on the diagonal into approximately 3 inch pieces and serve with your favorite ice-cold beer.

Roasted Red Pepper Aioli

- 1 egg yolk
- 2 or 3 cloves garlic, peeled
- ½ of a roasted red pepper
- 1 tbsp lemon juice
- ½ tsp salt (and to taste)
- ¼ tsp pepper
- 1 cup olive oil

Make sure all of the ingredients come to room temperature before you start. In a blender, combine the egg yolk, garlic, red pepper, lemon juice, salt and pepper. Cover and blend until smooth. Take off the blender cover, and with it still running slowly add the olive oil in a steady stream and blend until everything is smooth and combined. Make sure you stop a few times to scrape down the sides of the blender with a spatula. Taste and adjust for seasoning.