

From GoldenBlossomHoney.com: just go to their website and input any ingredient you're interested in cooking along with honey. They also have a clickable menu for recipe types, including holidays!

http://www.goldenblossomhoney.com/recipes_landing.php

Grilled Bratwurst with Vidalia Onion Marmalade

Serves 4 to 6

Ingredients for Marmalade:

1/4 cup olive oil

3 large Vidalia onions, coarsely chopped

3 tablespoons GOLDEN BLOSSOM HONEY

1/4 cup dry red wine

1/4 cup balsamic vinegar

2 teaspoons fresh thyme, minced

1/4 teaspoon pepper

Bratwurst:

4-6 fresh bratwurst (not precooked)

1 (12 ounce) beer

2 tablespoons GOLDEN BLOSSOM HONEY

rolls

Directions for Marmalade:

Heat oil in a large skillet. Add onions and sauté over a medium heat 15 – 20 minutes until onions are very soft, stirring occasionally. Add honey, wine and vinegar. Continue cooking and stirring until liquid has evaporated, about 12 minutes. Stir in fresh thyme and pepper. Remove from heat. Cool and refrigerate until ready to serve.

Yields: 2 cups

Bratwurst:

Place bratwurst in a large skillet. Add beer and honey. Bring to a simmer. Reduce heat, cover and simmer on low heat 15 minutes. Remove brats from beer. Refrigerate if not using immediately.

Prepare grill. Cook meat, turning often until browned on all sides. Place in rolls, top with onion marmalade.