

## Instant Pot Beer Brats

1-2 tbsp olive oil  
2 packages brats (usually 10-12 brats total)  
1-2 onions, peeled and halved  
1-2 dashes liquid smoke  
1/4-1/2 tsp pepper  
1/4-1/2 tsp cayenne pepper  
1/2 tsp garlic powder  
1 bottle beer (used honey apple crisp cider)

(Substitute other liquids for the beer if desired.)

- Pour in olive oil
- Press sauté button
- When the oil is ready, sear the brats on both sides, in batches if needed
- Add dry ingredients and onion
- Pour at least a cup (8oz) of the beer/cider over the brats, and drink the rest
- Put lid on, setting valve to sealing (NOT venting)
- Turn IP off (warm/cancel button)
- Set to Manual HP
- Decrease to 7 minutes
- Allow to NPR for 5-7 minutes (this occurs once the IP switches to warm—marked with L and a count up in time)
  - This 5-7 timeframe is not exact—go ahead and experiment
- Do a QPR after that with a cool towel over the valve

I've not adjusted for frozen brats, but I'm sure that it would need almost no extra time. Perhaps 1 minute?