



RECIPE

Inspired by brat and caramelized onion

Yield: 2 ½ cups

Step 1: Make the base ranch

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| ¼ cup buttermilk | 2 pinches ground black pepper |
| 1 cup mayonnaise | ½ teaspoon dried parsley |
| ½ cup sour cream | ¼ teaspoon dried dill weed |
| ¼ and ⅛ teaspoon table salt | ¼ teaspoon MSG |
| ½ teaspoon garlic powder | |
| ½ teaspoon onion powder | |
- Combine all ingredients.*
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Step 2: Bring in some local flavor

- 2 links raw bratwurst (about 4 oz each)
- 1 ½ teaspoons brown mustard
- ½ cup caramelized sweet onion, chopped

- 1. Remove the casings from the raw bratwurst. Place the sausage meat in a small sauté pan with a small amount of vegetable oil. Break the meat into smaller pieces as it cooks. When completely cooked, remove from the pan and let cool.*
 - 2. Chop the cooked bratwurst into small pieces. Refrigerate.*
 - 3. To make caramelized onions, slice onions thinly and sauté on moderate heat in a small amount of vegetable oil until the onions are very soft and caramelized. When done, chill in refrigerator until needed.*
 - 4. Combine the caramelized onions with the remaining ingredients into base ranch.*
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Step 3: Make it next level

Sprinkle with tiny cubes of sharp cheddar.

Enjoy!
