

Cincinnati Bengal Beef Beer Franks & Sauerkraut on a Bun Zinzinnati Tailgate Heaven!

- 1 Bottle of Beer
- 3 lbs. Boar's Head Beef Frankfurters (Considered by many as one of the very best hot dogs)
- 2 lbs. Sauerkraut (drained) --- I like Boar's Head here, too.
- Salt and Pepper if desired
- Your Favorite Mustard
- Hot Dog Buns

Slit frankfurters lengthwise, being careful not to cut all the way through. Place in large slow cooker. Cover with drained sauerkraut and add bottle of beer. Cover and cook on low for 5-6 hours. Meat will be plump and tender and sauerkraut tasty.

Split fresh bakery buns and add frankfurter cut side up. Using tongs or slotted spoon, add sauerkraut to franks and swirl your favorite mustard on top.

Notes from Margie:

This is real football chow, so serve simply with a cold drink and maybe some Cincinnati Husmann Potato Chips. Yummy!

While the greater Cincinnati area is still celebrating Oktoberfest AND celebrating the successful Cincinnati Bengals season, what better recipe to celebrate with than "Cincinnati Bengal Beef Beer Franks and Sauerkraut on a Bun". Whether it's an away game and you're gathered around the TV or it's a home game tailgate party, you can make this scrumptious recipe ahead - it's all in one pot or slow cooker and can be conveniently served up on a bun with a swirl of mustard for the best of Zinzinnati!

So, join me in saluting our terrific Cincinnati Bengals along with our wonderful German heritage!
Go Bengals!

Bengal's Fan,
Jungle Jim's Margie Potts