

# German Brat Seafood Broil

Trisha Kruse - Eagle, ID  
Taste of Home Grandma's Favorites

## Servings: 6

*1 package (19 ounce)  
uncooked bratwurst links  
1 medium onion, quartered  
2 quarts water  
2 bottles (12 ounce ea) beer  
(or three cups chicken  
broth)  
1/2 cup seafood seasoning  
5 medium ears sweet corn,  
cut into two-inch pieces  
2 pounds small red potatoes  
1 medium lemon, halved  
1 pound cod fillet, cut into  
one-inch pieces  
coarsely ground pepper*

## Preparation Time: 25 minutes

### Cook Time: 30 minutes

Grill the bratwurst, Covered, over medium heat, turning frequently, until the meat is no longer pink, 15 to 20 minutes.

Grill the onion, covered, until lightly browned, 3 to 4 minutes on each side. Cut the bratwurst into two-inch pieces.

In a stockpot, combine the water, beer and seafood seasoning. Add the corn, potatoes, lemon, bratwurst and onion. Bring to a boil. Reduce the heat. Simmer, uncovered, until the potatoes are tender, 15 to 20 minutes.

Stir in the cod. Cook until the fish flakes easily with a fork, 4 to 6 minutes. Drain.

Transfer to a large serving bowl. Sprinkle with pepper.

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Per Serving (excluding unknown items): 135 Calories; 1g Fat (8.9% calories from fat); 16g Protein; 17g Carbohydrate; 2g Dietary Fiber; 33mg Cholesterol; 62mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Fruit.