



Long Face German Fajitas

- 6 Smoked Bratwursts, small dice
- 1 cup Chow Chow or sweet pickled cabbage
- 1 pound Muenster cheese, slices
- 6 flour tortillas (6 inch)
- 12 oz. Long Face, Amber Ale

Brown Brats on mid-hi heat, in a skillet. Add the Long Face, Amber Ale and continue to cook until the liquid has evaporated, stirring frequently. Remove from heat and set the skillet aside, warm the tortilla shells in the oven for a few minutes so they are still limp and flexible. Immediately lay the shells out on a counter and divide the hot brats, chow chow and cheese among the six shells, you can either roll them or just fold them in half and serve.

