

## Summertime Grilled Bratwurst Recipe

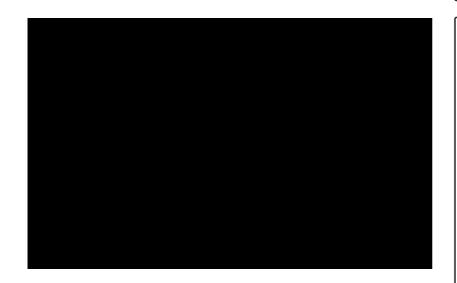
## directions

- 1. Place Swaggerty's Farm Bratwurst in a saucepan with sliced onions and beer. Bring to a boil. Reduce heat and simmer for 20 minutes. Set aside.
- 2. While brats are simmering, combine mango, bell pepper, onion, jalapeño, cilantro, avocado, and lime juice in a bowl and gently toss. Cover and chill.
- 3. Preheat grill (or broiler). Remove brats from beer-onion broth and drain. Grill brats until they are evenly charred.
- 4. Serve bratwurst on toasted buns topped with fresh mango salsa and any of your other favorite condiments.



5 servings 10 min *prep time*  30 min

## notes



## ingredients

l package Swaggerty's Farm ® Bratwurst (https://www.swaggertys.com/product/dinner-links/premium-pork-bratwurst-5-38oz-19oz-tray)

1/2 cup red onion, sliced

1 (12 oz.) beer

2 cups diced fresh mango

1/2 cup diced red bell pepper

1/3 cup diced red onion

1 fresh diced jalapeño (seeded)

1/4 cup chopped cilatnro

l avocado, diced

Juice of 2 limes

5 hotdog style buns, toasted

Pairs well with: Salad, beer