



Maple-Bourbon-Mustard Glazed Bacon Wrapped Brats

directions

1. Preheat oven to 375 degrees
2. Wrap each brat with a slice of bacon leaving each end of brat uncovered.
3. Mix together the maple syrup, bourbon whiskey, mustard, black pepper & Italian seasoning together in a small bowl to make glaze.
4. Place bacon wrapped brats on a baking sheet pan. Brush generously with maple-bourbon-mustard glaze.
5. Bake for 15 minutes and re-glaze brats. Bake until bacon is well-cooked and crispy on the edges. Another 10-15 minutes. It will take longer if you use thick cut bacon. Remove pan from oven.
6. While brats are cooking mix together cole slaw mix, chopped apple & dressing.
7. Place some cole slaw in bun and top with bacon wrapped brats. Add more slaw and pickle slices.



5 - 10
servings

15 min
prep time

15 min
cook time

notes

The brats can also be cooked on a grill if you like.

ingredients

1 pkg Swaggerty's Farm Dinner Links-Original, Beer, Italian Mild or Hot

5 slices regular or thick cut bacon

2 tablespoons real maple syrup

1 tablespoon bourbon whiskey

2 teaspoons dijon mustard

1 teaspoon cracked black pepper or freshly ground

1 teaspoon Italian seasoning

Hot Dog Buns - your favorite

1 bag of cole slaw mix from the produce section

1/4 cup small chop, crispy apple

A few tablespoons of cole slaw dressing - jarred kind

Hot and Spicy Bread and Butter Pickle slices - jarred in most supermarkets

Pairs well with: Beer, chips, apple cole slaw