

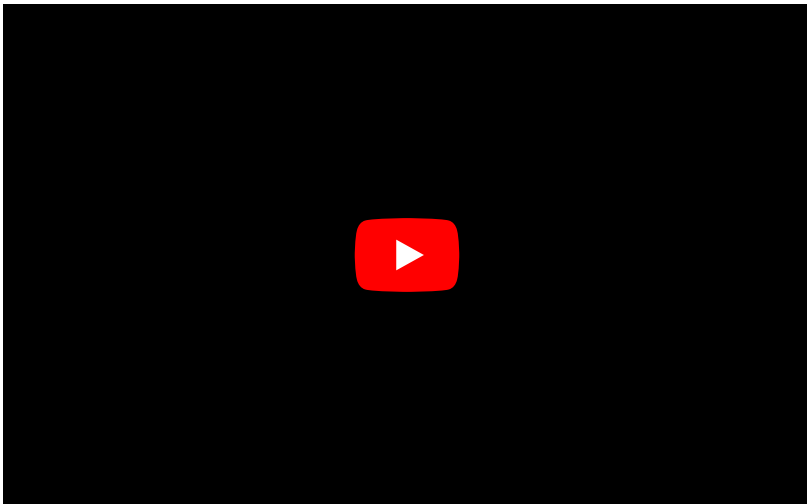


Summertime Grilled Bratwurst Recipe

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.

notes



5

servings

10 min

prep time

30 min

cook time

ingredients

1 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 cilantro

1 avocado, diced

Juice of 2 limes

5 hotdog style buns, toasted

Pairs well with: Salad, beer