



Swaggerty's Farm Sausage Bratwurst Burger

directions

1. Preheat your grill. (Outdoor or indoor)
2. Bring a saucepan of water to boil and add brats to par-cook before grilling. Boil for about 8 - 10 minutes. Remove from water, drain on towels, and cut brats lengthwise.
3. Place brats on a heated grill and cook both sides until fully cooked and charred. Cover brats with foil and add buns to grill until warmed and toasted.
4. Assemble: spread each pretzel bun with Dijon mustard, top with sauerkraut, grilled Swaggerty's Farm Bratwurst, provolone and gouda cheese. Add onion rings and top of bun.

notes

You can add a bottle of beer to the par-boil water, to add even more depth of flavor.

Buy extra Swaggerty's Farm Bratwurst and pretzel buns and double the recipe for a summer gathering.



to serve

Serve with extra mustard and pickles.



4

servings

10 min

prep time

20 min

cook time

ingredients

19 oz. package Swaggerty's Farm Premium Bratwurst
(<https://www.swaggertys.com/product/dinner-links/premium-pork-bratwurst-5-38oz-19oz-tray>) or Beer Brats

4 pretzel buns

Dijon mustard

Spicy sauerkraut

4 slices provolone cheese

4 slices of gouda cheese

1 package of onion rings, baked according to package

Pairs well with: chips, pickles, salad

Special Kitchen Tools: n/a