



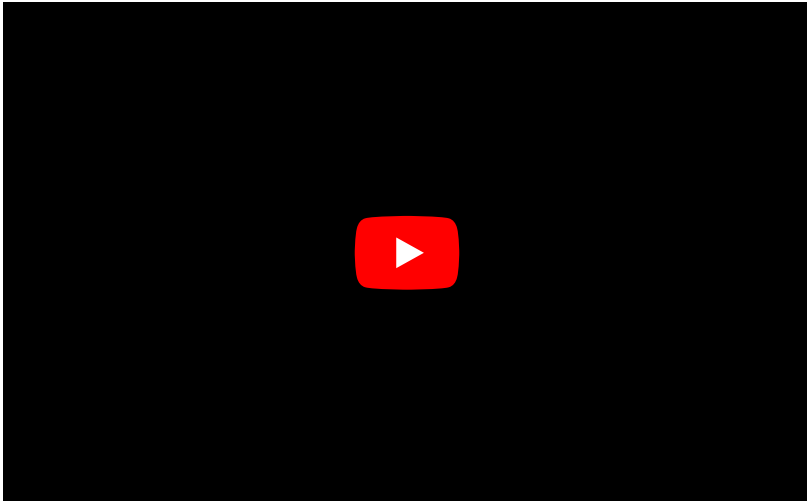
# Grilled Bratwurst Board

## directions

1. Place brats in skillet and season with salt and pepper. Sear sausage over medium-high heat until brats are browned, turning often. Pour 1 1/2 cups water into skillet and reduce heat to low. Cook brats until water is evaporated. Remove skillet from heat.
2. Finish cooking brats on a grill. Searing and turning frequently until internal temperature reaches 170° F. Remove from heat and cover loosely with foil until ready to serve.
3. Place bratwurst on a large serving board and arrange with buns and all your family's favorite condiments. Set side dishes around boards and place plates, napkins and utensils close by.

## notes

You can also finish cooking sausage in the oven, if you do not want to grill.



5

*servings*

15 min

*prep time*

30 min

*cook time*

## ingredients

Swaggerty's Farm Premium Bratwurst

1 1/2 cups water

Sturdy hot dog-style buns

Topping Options:

ketchup

mustard

mayo

onions

jalapeno

sauerkraut

pickled vegetables