



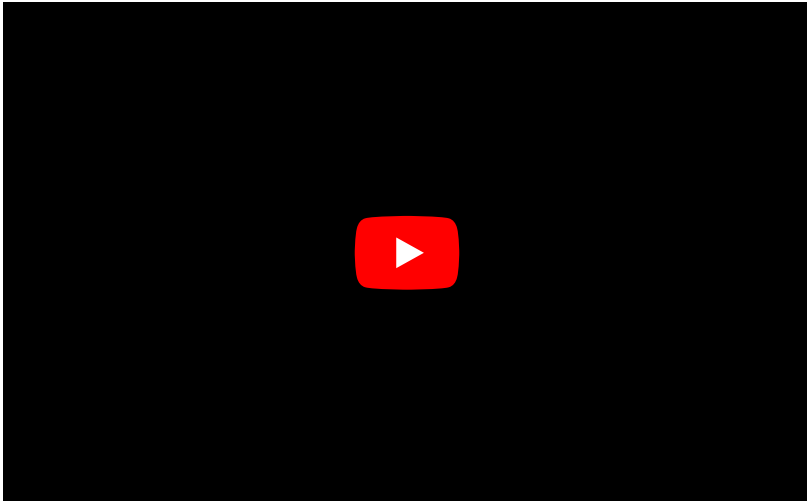
Grilled Bratwurst Board

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