



# Grilled Brats on Pretzel Buns | Summer Cookout Favorite

## directions

1. Place shredded cabbage mix in a glass bowl.
2. Bring to boil in a saucepan the sugar, vinegar, oil, salt, and celery seed. Stir and remove from heat. Pour over cabbage mix and toss well. Cover and chill until ready to use.
3. In a small bowl, mix together the mustard and Sriracha sauce. Taste and adjust to your personal taste. Set aside.
4. Grill Brats on an outdoor grill or indoors in a grill pan until puffy and juicy. (Always cook thawed links until center is no longer pink and the internal temperature has achieved 170° F.)
5. Serve on split pretzel hot dog buns on a bed of wilted slaw and a slather of Sriracha-mustard and any of your favorite sides... additional slaw, potato salad, pickles.

4 <i>servings</i>	15 min. <i>prep time</i>	25 min. <i>cook time</i>
<b>ingredients</b>		
4 Swaggerty's Farm beer brats or dinner links		
4 pretzel hot dog buns		
2 cups shredded cabbage mix (in bags from produce section of grocery)		
2 Tbsp sugar		
1/4 cup white vinegar		
2 Tbsp vegetable or canola oil		
1/2 tsp salt		
1/2 tsp celery seeds		
1/2 cup Dijon style mustard		
2 Tbsp Sriracha style hot sauce		

## To Serve

Serves 4 (easily doubled or tripled)

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