



# Grilled Bratwurst Board | Summer Bratwurst Platter

## directions

1. Place bratwursts 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 the 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.

5 <i>servings</i>	15 min. <i>prep time</i>	30 min. <i>cook time</i>
<b>ingredients</b>		
Swaggerty's Farm Premium Bratwurst		
1 1/2 cups water		
Sturdy hot dog-style buns		
<b>Topping Options:</b>		
ketchup		
mustard		
mayo		
onions		
jalapeno		
sauerkraut		
pickled vegetables		

## To Serve

Serve grilled bratwurst platter with side dishes around boards and place plates, napkins, and utensils close by.

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