



# Summertime Grilled Bratwurst | Cookout Favorite

## directions

1. Place Swaggerty's Farm Bratwurst in a saucepan with sliced onions and beer. Bring to a boil. Reduce heat and simmer for 20 minutes. Set aside.
2. While brats are simmering, combine mango, bell pepper, onion, jalapeño, cilantro, avocado, and lime juice in a bowl and gently toss. Cover and chill.
3. Preheat grill (or broiler). Remove brats from beer-onion broth and drain. Grill brats until they are evenly charred.
4. Serve bratwurst on toasted buns topped with fresh mango salsa and any of your other favorite condiments.

5 <i>servings</i>	10 min <i>prep time</i>	30 min <i>cook time</i>
<b>ingredients</b>  1 package <a href="#">Swaggerty's Farm® Bratwurst</a>  1/2 cup red onion, sliced  1 (12 oz.) beer  2 cups diced fresh mango  1/2 cup diced red bell pepper  1/3 cup diced red onion  1 fresh diced jalapeño (seeded)  1/4 cup chopped cilantro  1 avocado, diced  Juice of 2 limes  5 hotdog style buns, toasted		

## To Serve

N/A

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