



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>
ingredients 1 package Swaggerty's Farm® Bratwurst 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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