



Sausage Bratwurst Burger | Grilling Recipe

directions

1. Preheat your grill. (Outdoor or indoor)
2. Bring a saucepan of water to boil and add brats to par-cook before grilling. Boil for about 8 – 10 minutes. Remove from water, drain on towels, and cut brats lengthwise.
3. Place brats on a heated grill and cook both sides until fully cooked and charred. Cover brats with foil and add buns to grill until warmed and toasted.
4. Assemble: spread each pretzel bun with Dijon mustard, top with sauerkraut, grilled Swaggerty's Farm Bratwurst, provolone and gouda cheese. Add onion rings and top of bun.

4 <i>servings</i>	10 min <i>prep time</i>	20 min <i>cook time</i>
ingredients 19 oz. package Swaggerty's Farm Premium Bratwurst or Beer Brats 4 pretzel buns Dijon mustard Spicy sauerkraut 4 slices provolone cheese 4 slices of gouda cheese 1 package of onion rings, baked according to package		

To Serve

Serve grilled bratwurst burger with extra mustard and pickles and your other favorite burger condiments on the side.

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