Bratwurst Sliders From Swaggerty's Farm with Apple Slaw

10 servings	1hr prep time	45-50 min cook time

ingredients

Sliders

- 19oz. pack of Swaggerty's Farm Bratwurst
- your favorite slider buns

Light Apple Slaw

- 2½ tsp. seasoned rice wine vinegar
- ¾ tsp. sugar
- ¼ tsp. salt (adjust to taste)
- 1½ oz red cabbage, finely shaved and rinsed
- 1½ oz green cabbage, finely shaved
- ¼ oz red onion, very finely minced (about 1 Tbsp)
- 1¼ oz Granny Smith apple, unpeeled and julienned (about ⅓ medium apple)

Apple Moonshine Mustard (optional*)

- 2 Tbsp. yellow mustard seeds
- 2 Tbsp. black or brown mustard seeds
- 1 Tbsp. water
- 2 Tbsp. + 2 tsp. Apple Moonshine
- 2 Tbsp. + 2 tsp. apple cider vinegar
- 2 Tbsp. clover honey
- 2¼ tsp. flour (add more if needed for thickness)
- ¼ tsp. coriander
- ¾ tsp. freshly ground nutmeg
- Pinch to ⅛ tsp. salt

directions

Grilled Bratwurst

Preheat your grill. (Outdoor or indoor). Bring a saucepan of water to a 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 and then in half (for slider portions). Place brats on a heated grill and cook both sides until fully cooked and charred.

Light Apple Slaw

In a bowl, combine rice wine vinegar, sugar, and salt. Stir until dissolved. Julienne the apples and toss immediately in the vinegar mixture to prevent browning. Add red cabbage, green cabbage, and red onion. Toss gently but thoroughly until evenly coated. Cover and refrigerate 30–60 minutes before serving. Stir gently before portioning.

Apple Moonshine Mustard

Lightly grind mustard seeds and combine with water. Let stand 30–60 minutes to soften. Add moonshine, vinegar, honey, flour, coriander, nutmeg, and salt. Blend until combined. Refrigerate at least 24 hours to mellow.

To Serve

Serve warm and top with any other desired condiments or toppings (such as cheese, onions, etc.)

For the apple slaw: portion about **½ oz per sandwich**

Use your favorite deli or sweet, grainy mustard in place of Apple Moonshine Mustard if you do not make from scratch.

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