



# 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  Topping Options:  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.

For more delicious recipe ideas and exclusive offers visit:

[my.swaggertys.com/register](https://my.swaggertys.com/register)