



# 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 servings	15 min. prep time	30 min. cook time
<b>ingredients</b>  <i>Swaggerty's Farm Premium Bratwurst</i>  <i>1 1/2 cups water</i>  <i>Sturdy hot dog-style buns</i>  <i>Topping Options:</i>  <i>ketchup</i>  <i>mustard</i>  <i>mayo</i>  <i>onions</i>  <i>jalapeno</i>  <i>sauerkraut</i>  <i>pickled vegetables</i>		

## To Serve

Serve grilled bratwurst platter with side dishes around boards and place plates, napkins, and utensils close by.

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