



# Maple Bourbon Mustard Glazed Bacon Wrapped Bratwurst

## directions

1. Preheat oven to 375 degrees.
2. Wrap each bratwurst with a slice of bacon leaving each end of brat uncovered.
3. Mix together, the maple syrup, bourbon whiskey, mustard, black pepper & Italian seasoning together in a small bowl to make the glaze.
4. Place bacon-wrapped bratwursts on a baking sheet pan. Brush generously with maple-bourbon-mustard glaze.
5. Bake for 15 minutes and reglaze brats. Bake until bacon is well-cooked and crispy on the edges.
6. While brats are cooking, mix the coleslaw mix, chopped apple & dressing.
7. Place some coleslaw in a bun and top with bacon-wrapped bratwurst. Add more slaw and pickle slices.

5 - 10 servings	15 min prep time	15 min cook time
<b>ingredients</b>		
<i>1 pack Swaggerty's Farm Bratwurst</i>		
<i>5 slices regular or thick cut bacon</i>		
<i>2 Tbsp. real maple syrup</i>		
<i>1 Tbsp. bourbon whiskey</i>		
<i>2 tsp. dijon mustard</i>		
<i>1 tsp. pepper</i>		
<i>1 tsp. Italian seasoning</i>		
<i>Hot Dog Buns - your favorite</i>		
<i>1 bag of coleslaw mix</i>		
<i>1/4 cup apple, chopped</i>		
<i>A few tablespoons of coleslaw dressing</i>		
<i>Hot and Spicy Bread and Butter Pickle slices</i>		

## To Serve

Serve these bacon-wrapped bratwursts warm with pickles, coleslaw, beans on the side, mustard, and any of your favorite condiments.

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