Maple Bourbon Mustard Glazed Bacon Wrapped Bratwurst

5 - 10 servings	15 min prep time	15 min cook time

ingredients

1 pack Swaggerty's Farm Bratwurst

5 slices regular or thick cut bacon

2 Tbsp. real maple syrup

1 Tbsp. bourbon whiskey

2 tsp. dijon mustard

1 tsp. pepper

1 tsp. Italian seasoning

Hot Dog Buns - your favorite

1 bag of coleslaw mix

1/4 cup apple, chopped

A few tablespoons of coleslaw dressing

Hot and Spicy Bread and Butter Pickle slices

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.

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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