



# Grilled Brats on Pretzel Buns | Summer Cookout Favorite

## directions

1. Place shredded cabbage mix in a bowl.
2. Combine sugar, vinegar, oil, salt, and celery seed in a saucepan and bring to a boil. Stir and remove from heat. Pour over cabbage mix and toss well. Cover and chill until ready to use.
3. In a small bowl, mix the mustard and Sriracha sauce together. Taste and adjust to your taste. Set aside.
4. Grill the brats on an outdoor grill or indoors in a grill pan until puffy and juicy. (Always cook thawed links until the center is no longer pink and the internal temperature has reached 170° F.)
5. Serve on split pretzel hot dog buns on a bed of wilted slaw and a slather of Sriracha-mustard.

4 servings	15 min. prep time	25 min. cook time
<b>ingredients</b>  4 Swaggerty's Farm Bratwurst or Beer Brats  4 pretzel hot dog buns  2 cups shredded cabbage mix  2 Tbsp. sugar  1/4 cup white vinegar  2 Tbsp vegetable or canola oil  1/2 tsp salt  1/2 tsp celery seeds  1/2 cup Dijon style mustard  2 Tbsp Sriracha style hot sauce		

## To Serve

Serve your grilled brats and buns with any of your favorite sides, such as additional slaw, potato salad, and pickles.

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