



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 <i>servings</i>	15 min. <i>prep time</i>	25 min. <i>cook time</i>
ingredients 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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