



Summertime Grilled Bratwurst | Cookout Favorite

directions

1. Place Swaggerty's Farm Bratwurst in a saucepan with sliced onions and beer. Bring to a boil. Reduce heat and simmer for 20 minutes. Set aside.
2. While brats are simmering, combine mango, bell pepper, onion, jalapeño, cilantro, avocado, and lime juice in a bowl and gently toss. Cover and chill.
3. Preheat grill (or broiler). Remove brats from beer-onion broth and drain. Grill brats until they are evenly charred.
4. Serve bratwurst on toasted buns topped with fresh mango salsa and any of your other favorite condiments.

5 <i>servings</i>	10 min <i>prep time</i>	30 min <i>cook time</i>
ingredients		
1 package Swaggerty's Farm® Beer Brats		
1/2 cup red onion, sliced		
1 (12 oz.) beer		
2 cups diced fresh mango		
1/2 cup diced red bell pepper		
1/3 cup diced red onion		
1 fresh diced jalapeño (seeded)		
1/4 cup chopped cilantro		
1 avocado, diced		
Juice of 2 limes		
5 hotdog style buns, toasted		

To Serve

Serve grilled beer brats with your favorite chips or other side dishes.

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