

Grilled Pineapple Bratwurst Skewers





Instructions

1. If using wooden skewers, soak them in water for 30 minutes to prevent burning.
2. Preheat grill to medium-high heat.
3. Thread bratwurst pieces, pineapple, peppers, and onion onto skewers.
4. Brush with olive oil and season with salt and pepper.
5. Grill for 10–12 minutes, turning occasionally, until the bratwurst is fully cooked and nicely charred.
6. Serve hot with your favorite dipping sauce or over rice.

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