

Classic Bratwurst with Sauerkraut and Mustard





Instructions

1. Preheat grill to medium heat.
2. Grill bratwurst for 15–18 minutes, turning occasionally, until cooked through and browned on all sides.
3. While brats cook, warm the sauerkraut in a small saucepan with 1 tbsp butter.
4. Toast the buns on the grill for 1–2 minutes.
5. Serve each brat in a bun topped with warm sauerkraut and a generous squeeze of mustard. Add optional toppings if desired.

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