



FINCH + FENNEL

Bacon Wrapped Grilled Brats

PREP TIME: 10-15 minutes

GRILL TIME: 10-15 minutes

SERVINGS: 12

INGREDIENTS:

6 Brats, sliced into 1 ½ inch lengths

1 lb Bacon, sliced in half, then fourths

Bamboo Skewers

Toothpicks

MUSTARD SERVING OPTIONS:

F+F Mesquite Horseradish Mustard

F+F Champagne Honey Mustard

F+F Lemon Dill + Caper Horseradish Dip



INSTRUCTIONS:

1. Soak bamboo skewers and toothpicks in water at least 30 minutes before grilling.
2. Prepare grill; allow coals to die down until ash is formed, approximately 30 minutes after lighting.
3. Wrap bacon pieces around brats & secure with toothpicks. Slide onto skewers.
4. Place on grill; leave until bacon is crisp & and are crisping around the edges. Keep a spray bottle handy, in case grease causes flames to rise up.
5. Slide brats off skewers & remove toothpicks, if desired, before serving.
6. Serve with your choice of F+F Mesquite Horseradish Mustard, F+F Champagne Honey Mustard, and/or F+F Lemon Dill + Caper Horseradish Dip.

Enjoy!

