

GRILLED BRATWURST & APPLE SLAW

Ingredients for Slaw:

- 2 Granny Smith Apples
- 1/2 small Red Onion
- 1/2 C. mayonnaise
- 1 T. Apple Cider Vinegar
- 1/4 tsp. Spicy Brown Mustard
- 1 tsp. Black Pepper & Salt
- 1 Stick Butter, Melted

6 Bratwurst and 6 Buns

To Prepare Apple Slaw-Grate unpeeled Granny Smith apples and red onion into a large bowl. Toss with mayo, vinegar, mustard, salt and pepper and melted butter. Refrigerate until Brats are taken off the grill.

Preheat grill to 350 degrees. Place Brats directly on grill grate and cook about 10 minutes on each side. Internal temp. at 160 degrees. Remove Brats from grill place on warm bun and top with Apple Slaw. **GREAT FOR TAILGATING PARTY!! Enjoy!**