

Easy Summer Grilling Brats Recipe

Ingredients:

2 packs of Johnsonville Brat sausages Original flavor

2 packs of hot dog buns

1 bottle of Sweet Baby Rays Hickory & Brown Sugar BBQ Sauce (we have a 28 oz bottle here, but you only need maybe 1/3 cup total of the sauce)

6 peppers (variety of yellow, red and green)

1 yellow onion

4 cans of Miller Light (or 2 large cans)

1 aluminum lasagna pan

Prep time: 15 mins

Total time: approx. 1 hr

Directions:

1. Cut your peppers long-ways (slice).
2. Cut your onion long-ways (slice).
3. Lay brats in the pan, with no overlapping, but they can touch.
4. Top with all the peppers and onion.
5. Then, pour the beer over the brats and veggies.
6. Let the brats & veggies soak for 10 mins in the beer.
7. Heat grill to 300 - 350 degrees Fahrenheit while soaking.
8. Place pan on grill & bring pan to a boil (approx 10 -15 mins, and you can adjust heat higher if needed).
9. Boil for an additional 10 mins.
10. Take brats out of the pan and place on grill directly. Grill the brats for about 10 mins. Grill at 300 degrees. Also, feel free to oil or use spray to help keep brats and veggies from sticking the grill.
11. Also take the vegetables out of the pan and place on a grilling rack/sheet in order to steam on the grill while brats are cooking.
12. At this point you are done with the beer but keep the aluminum pan so that you can transport your finished brats and veggies back inside/to your plates.
13. In last 5 minutes of grilling, caramelize the brats with the bbq sauce (spread bbq sauce over brats with a brush) on all sides. Rotate 2-3 times within those 5 minutes. Chris turns the grill off during these last 5 minutes as well (the brats are still caramelizing in this stage).
14. The veggies are ready when you are done with the brats (you don't have to touch them at all while brats are cooking).
15. Serve brats on the hot dog buns with veggies on top. Feel free to use any additional condiments (Chris loves mustard!)