

# BACON WRAPPED BRATWURSTS



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
159451	Uncooked bratwursts	5
Market item	Beer	2 - 12 oz. bottles
737810	GFS® Hickory-Smoked Bacon, each strip cut in half	10 strips
838090	Chili Sauce	½ cup
860311	Light Brown Sugar	½ cup
Market Item	Fresh Chopped Chives, for serving	
609943	Mustard, for serving	

## Preparation Instructions

*Wash hands.*

Preheat oven to 425°F.

Pierce bratwursts with a fork. Then place in a large pot. Pour the beer over the brats and bring to a simmer. Cook until the bratwursts are no longer pink inside. Remove the bratwursts from the pot, let cool, and then cut into 4 equal-sized pieces.

Wrap each brat piece in a half slice of bacon and secure it in place with a toothpick. Place the wrapped bratwurst on a baking sheet and repeat for the remaining bratwurst pieces. Set aside.

In a small bowl, mix the chili sauce and brown sugar together. Generously brush the bratwursts with the mixture.

Bake until the bacon is cooked and the glaze caramelizes, about 20 minutes. Serve with chives and mustard, if desired.