

Sweet Heat Brat's

By Ryan Looney

Description: A BBQ is not a BBQ without an amazing Bratwurst. It's just incomplete. This bratwurst recipe utilizes vidalia onion, bell pepper, a hoagie bun and a Sweet Heat hot sauce mustard.

Ingredients:

4 bratwurst (Sweet Italian preferably)
1 cup chopped (1"x1") vidalia onion
1 cups mix of chopped (1"x1") red, yellow and orange bell peppers
½ cup chopped (1"x1") apple
2 Tbsp yellow mustard
2 Tbsp Sweet Heat hot sauce
4 hoagie rolls
Salt
Pepper
1.5 Olive oil

Process:

Preheat the oven to 425 degrees F.
Toast the hoagie rolls on a sheet pan for about 5 minutes.
Spread out chopped vidalia onion and chopped bell peppers and apple on sheet pan.
Drizzle with olive oil
Sprinkle with salt and pepper to taste
Toss so that oil evenly coats the vegetables
Bake for 20-30 minutes or until the vegetables are tender

Make the Sweet Heat hot sauce mustard

Add 1 Tbsp of Sweet Heat hot sauce to 3 Tbsp yellow mustard, stir until thoroughly combined and set aside

While the vegetables are baking, heat your grill to 400 degrees F.

Add your bratwursts to the grill and close the lid

Let cook for 3-5 minutes (check them at 3 minute mark, especially if your grill is hard to temperature control

Turn bratwursts over and let cook another 3-4 minutes

Once the skin on brat's starts splitting, they are done, but blacken to your liking

Remove bratwursts from grill

Spread a heaping amount of the Sweet Heat mustard on the inside of each hoagie roll.

Insert your bratwurst into each of the hoagies and cover with a healthy amount of the vegetables/fruits.

Enjoy.