

Smoked Bratwurst Recipe

This is so incredibly easy and fantastically delicious.

Savory, smoky pork sausages...

Is there anything better? I don't think so!

You can use just about any [hardwood](#) for smoked bratwurst. [Oak](#), [apple](#) or [hickory](#) work well.

I get bratwurst buns at the bakery at my grocery store. They work great; they're the right size and very fresh. See the picture below.



Bratwurst Bun

In Bavaria, brats are often served in a round roll with mustard. That's it. But of course, feel free to put whatever you like on them...

Some suggestions would be sliced or chopped onion and/or sauerkraut. Kids love 'em with ketchup. You can even put barbecue sauce, pickles and sweet or hot peppers on them. Whatever you do, have fun and enjoy.

One serving of bratwurst is one sausage. Most people will eat two, some will only have one. If you get two per person, you should have enough for everyone.

- Raw bratwurst stuffed in pork casings
- Bratwurst buns or round rolls
- Mustard
- Additional condiments if desired. See above for suggestions

1.Heat your barbecue to a temperature of 275°F.

2.Smoke the bratwurst at 275°F for 45 minutes. Turn the brats over and cook for an additional 45 minutes. If using wood chunks or chips, use them for only the first 45 minutes.

3.After an hour of cooking, heat your oven to 350°F. About ten minutes before the brats are done, place your buns or rolls into the oven. Heat for 8-10 minutes at 350°F until they're hot.

4.Remove the brats from your smoker, place in the buns and serve immediately with the condiments of your choice. Careful, they're hot!

5.Enjoy.

