



Prep Time

10 minutes

Cook Time

40-50 minutes

Serves

4 people

Bacon Wrapped Cheddar Beer Brats

Who doesn't love pigs in a blanket with friends while watching your favorite team? You are sure to devour Bacon Wrapped Hofmann Beer & Cheddar Brats. This is a sinfully delicious way of wrapping a TASTY Hofmann product in bacon and kicking it up with some cayenne pepper and brown sugar.

Original recipe makes 12 pieces.

Ingredients

- > 4 **Hofmann Beer & Cheddar Bratwurst**
- > 5 tablespoons brown sugar
- > 1 teaspoon cayenne pepper
- > 6 slices bacon, cut in half

Directions

- * Lightly grill or boil your Hofmann Beer & Cheddar Brats in preparation for additional heating in the oven. Remember, our brats are already fully cooked.
- * Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil, and place on top wire rack.
- * Toss the brown sugar and cayenne pepper together in a large bowl and set aside. Cut each bratwurst into three pieces or leave whole (option), wrap each piece with half strip to full strip of bacon depending on the chosen size, and secure with a toothpick.
- * Toss the bratwurst with the cayenne mixture to coat, then place onto the prepared baking sheet. Bake in preheated oven until the bacon is brown and crisp, 25 to 35 minutes.



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