

Guide to Cook The Perfect Tiefenthaler Skinless Brat

On the Grill

Place frozen bratwurst on grill. Cook
Over medium heat (325°F).

Grill for 20—25 minutes or until the
Internal temperature reaches 160°F.
Turn often as you are grilling.



In the Oven

Preheat oven to 350°F. Place
frozen bratwurst in a greased
baking dish. Bake for 1 hour
and 15 minutes or until the
Internal temperature reaches
160°F.

Simple as that!



Sweet Pineapple Bites

Ingredients

- 12 Tiefertalher's Skinless Brats—
Pineapple or Pineapple/Jalapeno
- 1 bottle of Mae Ploy Sweet Chili Sauce



This recipe is so easy and you will get rave review for your friends and family.

Grill Tiefertalher's Skinless Brats like normal or you can cook them in a skillet.

Cut the brats into bite size pieces like the photo to the left.

Put the cut up brats into a crock pot on low. Drizzle about 1/2 the bottle of the sweet chili sauce over the brats or more if you like.

Keep the brats on low in the crockpot and enjoy at your next party!

