



CRISPY ONION BRAT BURGER



A toasted pretzel bun spread with whole grain mustard and topped with a bratwurst patty, sauerkraut, bread & butter pickles and crispy **Battered Onion Straws**, served with a German pilsner. Yield: 4 Servings

Ingredients:

16 Each	Battered Onion Straws [#21074], Prepared According to Package Directions	4 Each	Pretzel Buns, Halved & Toasted
1 lb.	Pork, Ground	¼ Cup	Whole Grain Mustard
¼ Cup	Bratwurst Seasoning	16 Each	Bread & Butter Pickles
		½ Cup	Sauerkraut

Directions:

1. Preheat a grill to medium heat.
2. In a medium mixing bowl, mix the ground pork with the bratwurst seasoning.
3. Form 4 ¼ pound patties out of the pork mixture.
4. Grill each patty for 5-6 minutes on each side, or until it reaches an internal temperature of 165°F to make the bratwurst patties.
5. Top the bottom half of each pretzel bun with 1 Tbsp. of whole grain mustard, the bratwurst patty, 4 bread & butter pickles, 2 Tbsp. of sauerkraut and 4 **Battered Onion Straws**.
6. Place top half of each pretzel bun on top of the **Battered Onion Straws**.

