

Smoked Beans & Bratwurst

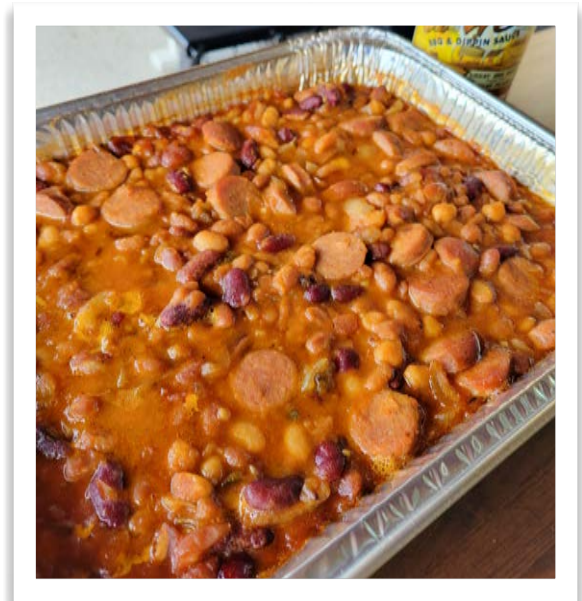
INGREDIENTS:

- 1 Package **Unger Meats Buffalo Wing Bratwurst**
Cut into bite size pieces (*use flavour of choice*)
- 2 x 19 oz Cans of Mixed Beans (*drained & well rinsed*)
- 2 x 14 oz Cans of Pork & Beans
- 2 small Onions, chopped & sautéed
- 2 Tablespoons Yellow Mustard
- ½ cup Salsa
- ¼ cup Apple Cider Vinegar
- ½ cup Ol West BBQ Sauce (*or sauce of choice*)
- 1 Tablespoon Minced Garlic
- ⅓ cup Liquid Honey
- Hot Sauce to taste
- Fresh Ground Black Pepper

DIRECTIONS:

- Preheat the smoker to 250 F.
- Sauté the onions until translucent and tender.
- Cut bratwurst into bite size pieces.
- Combine all ingredients and stir well to combine.
- Smoke UNCOVERED for 2 ½ - 3 hours until bubbling.

ENJOY!!



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