

# GRILLED BACON WRAPPED TAILGATER BRATWURST

## INGREDIENTS:

- 6 *Unger Meats Tailgater Bratwurst*
- 12 slices *Unger Meats Bacon*  
(2 pcs of bacon per bratwurst)

## DIRECTIONS:

- Preheat wood pellet smoker to 300 degrees F.
- Wrap 2 slices of bacon around each bratwurst.
- Place on the grill for approximately 45 minutes; turning several times.
- Brats are done when bacon is nicely browned and crisped to your liking.

ENJOY!



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**UNGERMEATS**