

# **Touchdown Brat Sliders**

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**Servings: 16**

**Start to Finish Time: 30 minutes**

**5 thick-sliced bacon strips, chopped**

**1 pound uncooked bratwurst links, casings removed**

**1 large onion, finely chopped**

**2 cloves garlic, minced**

**1 package (8 ounces) cream cheese, cubed**

**1 cup dark beer or nonalcoholic beer**

**1 tablespoon Dijon mustard**

**1/4 teaspoon pepper**

**16 dinner rolls, split and toasted**

**2 cups cheddar and sour cream potato chips, crushed**

In a large skillet, cook the bacon over medium heat until crisp. Remove to paper towels with a slotted spoon. Drain, reserving the drippings.

Cook the bratwurst and onion in the drippings over medium heat until the meat is no longer pink. Add the garlic. Cook 1 minute longer. Drain.

Stir in the cream cheese, beer, mustard and pepper. Bring to a boil. Reduce the heat. Simmer, uncovered and stirring occasionally, for 8 to 10 minutes or until thickened. Stir in the bacon.

Spoon 1/4 cup onto each roll. Sprinkle with the chips. Replace the tops.

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Per Serving (excluding unknown items): 151 Calories; 8g Fat (48.2% calories from fat); 4g Protein; 15g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 234mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.