

Stuffed Bratwurst

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Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 25 minutes

Grill Time: 6 minutes

To add color, sprinkle the brats with chopped parsley after grilling.

For variety, garnish with a coarsegrained brown mustard instead of kid-friendly yellow.

6 bratwurst (or jumbo hot dogs)

3 scallions (white and green parts), thinly sliced

6 thin slices Monterey Jack cheese

6 slices bacon

6 grilled or toasted hot dog rolls

Preheat the grill.

Cut a 1/2-inch-deep slit lengthwise in each bratwurst. Line with scallions and a slice of cheese, trimming to fit. Wrap a slice of bacon around each brat and secure with a wooden toothpick.

Grill over medium, cheese side up, for six minutes or until the bacon is crisp and the brats are fully cooked.

Discard the wooden picks.

Place the brats in toasted rolls and serve with ketchup, pickle relish and mustard.

Per Serving (excluding unknown items): 458 Calories; 37g Fat (73.4% calories from fat); 30g Protein; 1g Carbohydrate; 0g Dietary Fiber; 106mg Cholesterol; 707mg Sodium. Exchanges: 4 Lean Meat; 5 Fat.