

# Have The Best Of Times Preparing The “Wurst”

by Mike Zeller, Development Chef for Johnsonville Sausage

(NAPSA)—Many Americans profess an attachment to—of all things—bratwurst! Legions of “brat” fanatics from coast to coast will go to almost any end to enjoy this succulent sausage, one that sports a hearty blend of pork and spices.



Chef Zeller

Brats—short for bratwurst—are top dog in Wisconsin, where folks have elevated this lofty link to king of the wursts. Considered much more than simple sustenance, brats are the focus of fervent cultural tradition.

And like the New England fish boil or Texas barbecue, the Wisconsin brat fry is a venerable affair whose sanctioned menu, customs and code of conduct have been ceremoniously handed down from one generation to the next.

Eating brats is a birthright of sorts in Wisconsin. The first lesson in Brats 101 is to learn the correct way to pronounce the word. “Brat” rhymes with “hot” or “pot,” not “hat” or “pat.”

Lesson two is to master the authorized way to “fry” a brat. What we’re talking about here is outdoor grilling, preferably over real charcoal. Follow these simple grilling tips and you can host a traditional brat fry:

**LOW AND SLOW:** Low and slow is the only way to go when grilling brats. Wait until the coals are coated with white ash before placing the brats on the grate. If you are grilling with gas, start the flame at medium, then reduce to low when the brat



Bring an authentic Wisconsin brat fry to your backyard by grilling these sausages and serving them up on a crusty hearth-baked roll.

juices start to flow.

**HEAT THE MEAT:** Watch the brats closely, turning them every few minutes. Rotate the links from hotter to cooler portions of the grill as they cook.

**NO POKING PERMITTED:** To retain juices and flavor, always use tongs instead of a fork when turning brats, to avoid piercing the casing.

**ALL FIRED UP:** Consider brats done when casing is evenly browned and a bit crisp and they’ve been on the grill for about 25 minutes, or when the internal temperature reaches 180°F.

The final lesson in Brats 101 is to learn how to garnish a brat. Try nestling a link—preferably two for the traditional “double brat”—on a full-bodied crusty round roll slathered with coarse-ground brown mustard and topped with dill pickle slices and thinly sliced raw onions. Welcome to heaven on a bun!

## Dressed For Success:

*Tips From Johnsonville Sausage On Serving A Wisconsin Brat*

**THE RIGHT BRAT**—For an authentic Wisconsin brat fry, it’s vital to get the right breed of brat. Select fresh uncooked brats that are all pork with no fillers.

**THE RIGHT ROLL**—Forget the flimsy frankfurter bun. A stalwart brat needs a substantial roll to settle into. Try fresh and full-bodied Italian, hoagie or hearth-baked rolls.

**THE RIGHT ATTIRE**—Traditional brat toppings are coarse-ground brown mustard, perhaps flavored with horseradish or ale. Add dill pickle slices and sweet raw onion, thinly sliced. Or you can opt for ketchup, relish, sauerkraut, cheese or whatever suits your taste buds.

**THE RIGHT ESCORTS**—A hot German potato salad flavored with bacon and onion, tangy baked beans, cool cucumber salad, grilled corn on the cob all make great accompaniments for brats.