



Cheese Stuffed Bacon Brats

Elevate Your Sunday BBQ with Cheese Stuffed Bacon Wrapped Brats!

Sundays are perfect for outdoor grilling, enjoying the sun, and relaxing with friends and family. But what if we told you there's a way to elevate your BBQ game to the next level? Introducing our Cheese Stuffed Bacon Wrapped Brats! These brats are juicy, filled with gooey cheddar cheese, and wrapped in crispy bacon for a tantalizing combination of flavors and textures. Whether you're a grilling novice or a seasoned pro, this recipe is sure to be a hit with everyone at your next BBQ.

Ingredients:

- ****8 bratwurst sausages:**** The backbone of this recipe, these sausages are flavorful and juicy.
- ****8 slices of cheddar cheese:**** Adds a rich and creamy flavor to the brats.

- **8 slices of bacon:** Wraps the brats in a deliciously crispy layer.
- **1 tbsp olive oil:** Helps with crisping the bacon during grilling.
- **Wooden skewers soaked in water:** Essential for securing the bacon without burning on the grill.
- **Optional toppings:** Sauerkraut, mustard, or relish for additional flavor.

Instructions:

1. **Preheat your grill to medium-high heat:** This ensures the brats cook evenly and the bacon crisps up nicely.
2. **Prep the brats:** Make a slit down the center of each bratwurst, taking care not to cut all the way through.
3. **Add the cheese:** Insert a slice of cheddar cheese into each slit, nestling it into the bratwurst.
4. **Wrap it up:** Take a slice of bacon and wrap it around each cheese-stuffed brat. Secure the ends with the pre-soaked wooden skewers to prevent the bacon from unwrapping during grilling.
5. **Brush with olive oil:** Lightly brush the bacon with olive oil to enhance its crispiness.
6. **Grill:** Place the brats on the grill and cook for about 15-20 minutes. Turn them occasionally to ensure even cooking and crispy bacon.
7. **Serve and enjoy:** Serve these brats immediately with your favorite toppings like sauerkraut, mustard, or relish. Enjoy the rich blend of flavors and textures!

See also [Rice Chocolate Pudding](#)

Notes:

- **Soak wooden skewers:** Make sure to soak the wooden skewers in water for at least 30 minutes before using them. This prevents them from burning on the grill.
- **Monitor grill temperature:** If the grill gets too hot, reduce the heat

to prevent the bacon from burning before the brats are fully cooked.

– **Cheese alternatives:** Feel free to experiment with different types of cheese. Colby Jack, pepper jack, or mozzarella are also excellent choices.

Suggestions:

– **Pair with sides:** Serve alongside classic BBQ sides like potato salad, coleslaw, or grilled corn on the cob for a complete meal.

– **Beverage pairings:** These brats pair wonderfully with a cold lager or a crisp apple cider.

– **Vegetarian option:** For a veggie twist, use plant-based sausages, vegan cheese, and plant-based bacon.

Conclusion:

Cheese Stuffed Bacon Wrapped Brats are the ultimate way to impress at your next BBQ. This recipe offers a blend of juicy sausage, gooey cheese, and crispy bacon that is simply irresistible. Whether you're hosting a large gathering or a small family cookout, these brats are sure to be a crowd-pleaser. Fire up the grill and get ready to enjoy a mouthwatering treat!

FAQ:

Q: Can I bake these brats instead of grilling them?

A: Yes! Preheat your oven to 375°F (190°C) and place the bacon-wrapped, cheese-stuffed brats on a baking sheet lined with parchment paper. Bake for 25-30 minutes or until the bacon is crispy and the brats are cooked through.

Q: How do I know when the brats are fully cooked?

A: The internal temperature of the brats should reach 160°F (71°C). Use a meat thermometer to check.

See also [Strawberry Rose Tart with Custard Cream](#)

****Q: What can I use instead of cheddar cheese?****

A: You can use other types of cheese such as mozzarella, Colby Jack, or pepper jack for a different flavor profile.

****Q: Can I prepare these brats in advance?****

A: Yes, you can prep the cheese-stuffed, bacon-wrapped brats up to one day in advance. Store them in the fridge and grill them when you're ready.

****Q: What's the best way to reheat leftovers?****

A: Reheat leftover brats in the oven at 350°F (175°C) for about 10-15 minutes or until heated through. Avoid microwaving as it can make the bacon soggy.

Now you have everything you need to create this crowd-pleasing dish. Enjoy your BBQ and the delighted smiles of your guests as they savor these delectable brats!