

# Li'l Pigskins

We used wooden skewers cut into fourths for our recipe. Toothpicks were just too darn flimsy!

## For the Brats

- 6, 12-in. wooden skewers, cut into fourths, soaked in water about 30 minutes
- 6 brats
- 1 can or bottle of beer
- 12 slices bacon, cut in half

## For the Glaze

- ¼ cup brown sugar
- 1 Tbsp. yellow mustard
- 1 Tbsp. soy sauce
- 2 tsp. sriracha garlic chili sauce, or to taste
- Hot, honey and yellow mustards for serving



1. Soak the skewers in water while preparing the brats.
2. Preheat oven to 450°F.
3. Pierce brats and place in a pan. Pour beer over the brats. Bring to a simmer. Simmer for about 10 minutes or until brats are no longer pink inside.
4. Remove pan from heat. Cut each brat into 4 equal pieces.
5. Wrap each brat bite in a half slice of bacon and secure with skewer. Place on a cookie sheet.
6. To make the glaze, combine brown sugar, yellow mustard, soy sauce and sriracha sauce until smooth. Brush each brat with a generous amount.
7. Bake glazed brats 17 to 20 minutes, turning once halfway through and basting as needed with extra glaze.
8. Serve with hot, yellow and honey mustards.

Makes 24 pigskins



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