

#### **SMOKED BRAT**

 Fully-cooked and smoked traditional German pork sausage with mild seasonings.

#### **BEER & BRAT**

 Fully-cooked and smoked pork sausage with beer and fresh onions.

#### **BAVARIAN BRAT**

 Fully-cooked and smoked pork and veal sausage with fresh onions and garlic.

## **CHEDDAR BRAT**

 Fully-cooked and smoked pork sausage with shredded cheddar cheese.

# **JALAPEÑO BRAT**

 Fully-cooked and smoked pork sausage with diced jalapeños.

#### **BLACK FOREST BRAT**

 Fully-cooked and smoked beef sausage with cracked black pepper and cayenne pepper.

### **CHICKEN WING BRAT**

 Fully-cooked all-white meat chicken sausage with Frank's<sup>®</sup> RedHot<sup>®</sup> Buffalo Wings Sauce, crumbly bleu cheese and cayenne pepper.

## **ROSEMARY BRAT**

 Fully-cooked all-white meat chicken sausage seasoned with rosemary and garlic.

## **CHICKEN ITALIAN BRAT**

 Fully-cooked all-white meat chicken sausage with our homemade medium/hot Italian seasoning.

## **CHICKEN BACON RANCH BRAT**

 Fully-cooked all-white meat chicken sausage with our home-cured bacon, ranch dressing and scallions.

**Heating Instructions:** Grill, pan-fry, or simmer until heated through. It's also great served cold on a cheese tray or charcuterie board!