

# BUILD-A-BRAT BAR

This Build-A-Brat Bar is an amazing way to kick your Labor Day weekend party up a notch. It has everything your guests could possibly want to prepare a beautiful pure angus beef bratwurst or hot dog. Include some seasonal sweet corn and a bit of potato salad, or cole slaw (which is also a great topping for your Brat), to round out the meal.



## INGREDIENTS:

These toppings are what we used for our board. You can use any of your favorite Brat and Dog toppings.

- Assorted Felton Angus Beef brats: Hawaiian, Jalapeno Cheddar and Mango Habanero
- Pure angus beef hot dogs
- Some great pretzel buns or bun of your choice
- Mango Habanero Salsa (recipe below)
- Pineapple bits
- Sweet pickle relish
- Chopped red and sweet onions
- Sliced dill pickles
- Shredded white cheddar
- Sliced heirloom tomatoes
- Sauerkraut (store bought)
- Sliced jalapenos
- Ketchup
- Yellow mustard
- Whole grain Dijon mustard
- Peperonata (recipe below)
- Cole slaw (store bought or your homemade)
- Potato salad (store bought or your home made)
- Brat Hot tub (recipe below)

## DIRECTIONS:

Arrange your brats and dogs on a tray with the sides, accompaniments and condiments. Let your friends and family dig in and enjoy. You might want to have a good supply of beer and soft drinks cooling in a vat of ice to add to the fun!



Share your #FELTONANGUSBEEF moment:

  @FELTONANGUSBEEF

[WWW.FELTONANGUSBEEF.COM](http://WWW.FELTONANGUSBEEF.COM)

# BRAT HOT TUB

## INGREDIENTS:

- Felton Angus Beef brats, any flavor
- 4 Tbsp butter
- 1 medium sweet onion, sliced
- ½ each red, yellow and orange bell pepper cut into strips
- 1 roasted hatch chili or poblano chopped
- 4-5 Cups bloody Mary mix

## DIRECTIONS:

Grill your brats. While grilling add the onions and peppers to a heavy duty foil pan with the butter right on the grill next to your brats, stirring and cooking until tender. Add the Bloody Mary mix and heat to almost a boil. Add the brats and let simmer for a few minutes.....serve!

# MANGO HABANERO SALSA RECIPE

## INGREDIENTS:

- 1 ripe mango
- ¼ Cup diced red onions
- 5 chopped cherry tomatoes
- Juice from one lime
- Chopped cilantro
- 1 small diced habanero
- ½ tsp salt
- 1 Tbsp olive oil

## DIRECTIONS:

Place all ingredients into a blender and pulse to the desired consistency. Either smooth or chunky.

# PEPERONATA RECIPE

## INGREDIENTS:

- ½ each sliced red pepper, yellow pepper and orange pepper
- ½ sweet onion
- 3 Tbsp olive oil
- 1 Tbsp butter
- 1 tsp minced garlic
- ½ Cup red wine
- Pinch of crushed red pepper flakes
- Fresh minced basil
- Salt and pepper to taste

## DIRECTIONS:

In a large heavy bottom pan heat your olive oil over medium high heat and add the peppers and onions. Stir and cook until the onions become translucent and add the garlic and butter and stir for another minute. Add the wine and red pepper flakes and let simmer until the wine has mostly reduced. Add the salt and pepper to taste and fresh basil. Serve on a nice sliced and toasted baguette, pasta, hot dogs and brats or any other way you would like. Enjoy!