



## **Weekly Feature: Bratwurst!**

### **Brat Kabobs**

#### **Marinade**

1/2 cup soy sauce  
1/4 cup frozen apple juice concentrate, thawed  
3 tablespoons hot mustard

#### **Kabobs**

1 package Pork & Greens Brats  
2 medium sweet red peppers, cut into 1-in. pieces  
1 medium green pepper, cut into 1-in. pieces  
1 medium yellow summer squash, cut into 1/2-in. pieces  
1 medium onion, cut into wedges  
Metal or wooden skewers

1. In a re-sealable plastic bag or bowl, combine marinade ingredients; add vegetables. Seal bag or cover container; refrigerate for one hour.
2. Drain and reserve marinade. Thread sausage and vegetables alternately on skewers. Brush with reserved marinade.
3. Grill over medium heat for 15 to 20 minutes or until sausage is hot and vegetables are crisp-tender, turning and basting frequently with reserved marinade.
4. Serve immediately.



**Serve with  
vinaigrette salad!**

**or your favorite beverage, grilled corn on the cob, and a**