



CURTIDO BRAT BURGER

Prep Time	Total Time	Servings
15 mins.	30 mins.	4

Ingredients

Brat Burger Ingredients

- 1 ½ lb. bratwurst links, casings removed
- 2 Tbsp. ice water
- ¾ cup Saverne® Curtido, drained*
- 1 ½ Tbsp. butter
- Salt to taste
- 4 pretzel rolls
- 2 Tbsp. unsalted butter, softened
- 1 cup Saverne® Curtido*
- 8 strips of bacon, cooked crispy
- Beer cheese sauce (see below)

Beer Cheese Sauce Ingredients

- 4 Tbsp. butter
- 4 Tbsp. all-purpose flour
- 1 ½ cups beer
- ¾ cup heavy cream
- 1 ½ cups cheddar cheese, shredded

Directions

1. Preheat grill or griddle pan on high heat.
2. Combine bratwurst meat, water, and Saverne® Curtido to form equal sized burgers. When ready to cook, add butter to pan. Place burgers in the hot pan, cook to desired doneness.
3. Butter each pretzel roll and toast.
4. Build burger by placing 2 oz. of Saverne® Curtido on each patty and top with bacon.
5. Place on toasted pretzel bun and top with beer cheese sauce.

Beer Cheese Sauce Method

1. Melt butter in saucepan over medium heat. Once butter is melted, whisk in flour.
2. Continue whisking and cook for 2 minutes. Slowly add beer and heavy cream while whisking constantly.
3. Bring the mixture to a boil and whisk until thickened. Add cheese and whisk until smooth.

*Substitute Saverne® Craft Beer Kraut to add a rich, malty taste.