



Beer Cheese Pretzel Brat

Ingredients Needed for Beer Cheese Pretzel Brats

- 1 package Johnsonville Brat & Sausage Buns
- 1 package Johnsonville bratwursts, your favorite
- 2 (12-ounce) bottles of beer
- 1 cup cream cheese
- 2 cups shredded cheese, your favorite
- 1 package pretzels, your favorite
- ¼ cup popcorn



Directions | Yield: 8 servings of Beer Cheese Pretzel Brats

1. Preheat the pan over medium heat. Add one beer and bratwursts to the pan and cook for 10-15 minutes.
2. Preheat the grill and cook brats for another 10-15 minutes.
3. Place the remaining beer in another pot, add cream cheese and shredded cheese. Cook until mixture is smooth. Do not boil.
4. Assemble bratwursts in the buns and top with desired amount of the beer cheese and popcorn.
5. Add pretzels as a side dish if desired.
6. Serve immediately and enjoy your Beer Cheese Pretzel Brat!

