

**Grilled Bratwurst with Hatch Chile**  
**with Fresh Chile Dijon Mustard**

**THE FRESH CHILE COMPANY RECIPE**



**Ingredients:**

- 4-6 bratwurst sausages
- 1 package of artisan buns (usually contains 6-8 buns)
- 1 Tbsp of Fresh Chile Dijon Mustard
- Your choice of toppings (e.g. sauerkraut, caramelized onions, lettuce, tomato, etc.)

**Instructions:**

- Preheat your grill to medium-high heat.
- Grill the bratwurst sausages for about 6-8 minutes on each side, or until they are cooked through and the internal temperature reaches 165 degrees Fahrenheit.
- Toast the artisan buns on the grill for about 1-2 minutes on each side, or until they are lightly golden and crispy.
- Spread the Fresh Chile Dijon Mustard on the toasted buns.
- Place a cooked bratwurst sausage on each bun and top with your choice of toppings.