

Smoked Wagyu Beef Bratwurst



TIME TO PREPARE

1 minutes



COOK TIME

2 Hours



SERVING

4 Bratwursts



PREPARED BY

Frozen_Smoke_BBQ

Ingredients

1 Pack	Wagyu Beef Bratwurst
¼ Cup	Melted Butter

Steps to Cook

1) Set Smoker at 200°
2) Add a Fruit Wood/Pellet
3) Place Bratwursts on smoker for 1 hour
4) After 30 minutes Baste with Butter
5) After 1 Hour Baste with butter AND Flip
6) Baste with butter at 1.5 hours
7) Baste with butter and check temp when you reach 2 hours
8) Internal Temp Should be 160°
9) Take off and let rest for 5 minutes.

10) Serve and Enjoy
