

Smoked Pineapple Mango Beef Brats



TIME TO PREPARE

20 Minutes



COOK TIME

30 minutes



SERVING

8 People



PREPARED BY

Greenleaf.BBQ

Ingredients

Pineapple Mango Salsa	
1	Mango
1/2	Pineapple
1	Red Bell Pepper
1/2	Red Onion
2 TBSP	Cilantro
1	Lime
3	Garlic Cloves
To taste	Salt and Pepper
Desired Amount	Brats of your choice

Steps to Cook

- 1) Place all of your brats onto your Smoker or Grill at 275 until they hit an Internal Temperature of 165
- 2) Peel and score your Mango and Pineapple and place both on the smoker for 5 minutes
- 3) While the brats are cooking finely mince the cilantro, Garlic and Red Onion and place into a mixing bowl and set aside.
- 4) Once the Pineapple and Mango are finished removed



and dice into small chunky cubes.

5) Place the Pineapple and Mango into the mixing bowl with all the other ingredients. Mix well until the ingredients are well combined (note: Once made use within 24 hours)

6) Place the rested Brats into a bun and top with the Pineapple Mango Salsa and Enjoy.

