

JOHNSONVILLE BRAT HOT TUB

 30 MINS  30 MINS  PORTIONS: 10

INTRODUCTION

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BRAT HOT TUB PARTY

Nothing says “party” quite like a bratwurst. Except for a hot tub. Which is why we’ve combined the two for the ultimate party pack party play. Party on, party people.

That’s right, we’re taking two icons of celebration and merging them into one monumental party phenomenon. Each brat, simmering in its beer-infused hot tub, is not just food; it’s a conversation starter, a laughter inducer, the centerpiece of your gathering. This is where memories are made, where the simple act of grilling becomes an extravaganza of flavors, friendship, and fun.

What’s the hold up? It’s time to usher in the most electrifying, flavor-packed bash. So, fire up that grill, pop open a can (or two) of beer, and let’s make this the most sizzling, savory shindig of the season.

INGREDIENTS

- ☐ **1 package (2.85 lbs)** Johnsonville Original Bratwurst Party Pack
- ☐ **2-3 cans (12 ounces each)** beer
- ☐ **1 heavy duty** foil baking pan (11-in. x 9-in. x 2 3/8-in.)
- ☐ **2 tablespoons** butter
- ☐ **1 large** yellow or white onion, sliced
- ☐ **10** brat buns

DIRECTIONS

- 01** Prepare brats on a gas or charcoal grill according to package directions.
- 02** When brats are cooked, remove from grill and place in foil baking pan.
- 03** Place pan on grill, add beer, butter and onions.
- 04** Over medium heat, on a covered grill, allow brats to simmer in beer and onions.

- 05 Serve each brat with onions on a bun and let the tastebud party commence.



SWITCH IT UP

SUMMER SHANDY BRAT HOT TUB:

- 2 packages (19 ounces each) Johnsonville Leinenkugel's Summer Shandy Beer Brats
- 2-3 bottles (12 ounces each) Leinenkugel's Summer Shandy Beer
- 1 lemon, halved
- 3 bay leaves
- 1 tablespoon whole peppercorns

BAKED BEANS & BRATS HOT TUB:

Swap out the beer and replace it with beans and bacon. Crazy? Maybe, but it sure is tasty.

- 2-3 cans (28 ounces each) of Brown Sugar Hickory Baked Beans
- 1 pound bacon, cooked and crumbled

BLOODY MARY BRAT HOT TUB:

Ditch the beer and add your favorite bloody Mary mix.

- 1 poblano pepper, chopped
- 4-5 cups bloody Mary mix

4 PEPPERS BRAT HOT TUB:

Add some peppers to the party.

- 1 medium red onion, sliced
- 1 each red, orange, yellow, and green bell pepper, cut into 1/2-inch rings

Brat Hot Tub



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Keep your plates full, keep your tables fuller, and whatever you do, don't forget to keep it juicy.

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