

Gyro Brat Hoagie



Recipe and photo from Big Green Egg and courtesy of Johnsonville Sausage. For more information, visit Johnsonville.com. Makes 6 servings.

Instructions:

Set the [Big Green EGG](#) for direct cooking at 350°F/177°C. Make sauce. Recipe below.

Grill brats according to package directions. When cool enough to handle, cut into 1/4 inch bias slices.

Slice French bread lengthwise and transfer to a Perforated Cooking Grid. Arrange brat slices on bread bottom.

Cook on EGG until bread is lightly browned. Remove from EGG. Top with the sauce, onion and tomato.

Sauce Instructions:

In a bowl, combine sauce ingredients. Cover and refrigerate until serving.

Ingredients:

- 1 package (19 ounces) Johnsonville Original Bratwurst
- 1 loaf (1 pound) French bread
- 1 small onion, thinly sliced
- 1 medium tomato, thinly sliced

Sauce Ingredients:

- 8 ounces sour cream
- 1/2 medium cucumber, peeled, seeded and finely chopped
- 2 cloves garlic, minced
- 2 teaspoon fresh parsley, chopped
- 1/4 teaspoon salt
- 1/4 teaspoon cracked black pepper, optional



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