

Ultimate Cheese-Stuffed Bacon-Wrapped Brats: Grill Master Recipe

Cheese-Stuffed Bacon-Wrapped Brat



OVEN
375°F

TIME
30 min

TEMP
160°F

BEST BACON
Thin-cut

INGREDIENTS

6 raw bratwurst links (pork or beef)
6 slices thin-cut bacon
6 ounces cheese, cut into 6 equally sized sticks or planks (e.g., sharp cheddar, Colby Jack, mozzarella, or pepper jack)
Optional: 1 tablespoon your favorite dry rub (BBQ rub, garlic & herb, etc.)
Optional: 6 hot dog buns or brat buns
Optional: Your favorite condiments (mustard, sauerkraut, grilled onions)
Wooden toothpicks, soaked in water for at least 30 minutes (to prevent burning)

DIRECTIONS

- 1. Prepare : Brats:** Carefully slice each raw bratwurst link lengthwise, almost all the way through, leaving about a half-inch intact at each end. You want to create a pocket for the cheese without splitting the brat entirely.
- 2. Stuff with : Cheese:** Gently open each bratwurst and insert one cheese stick or plank into the pocket. Press the bratwurst back around the cheese as much as possible to enclose it.
- 3. Wrap with : Bacon:** Take one slice of thin-cut bacon. Starting at one end of the cheese-stuffed brat, tightly wrap the bacon spirally around the entire bratwurst, overlapping slightly as you go. Secure the ends of the bacon with the pre-soaked wooden toothpicks (use 2-3 per brat as needed).
- 4. Season (Optional):** If using, sprinkle your favorite dry rub evenly over the bacon-wrapped brats.
- 5. Preheat : Grill:** Preheat your grill to medium heat (around 350-375°F / 175-190°C). For best results, aim for indirect heat if possible, or create a two-zone fire.
- 6. Grill the : Brats:** Place the bacon-wrapped brats on the grill. If using direct heat, turn them frequently to prevent burning the bacon and ensure even cooking. If using indirect heat, place them on the cooler side of the grill.
- 7. Cook to : Perfection:** Grill for approximately 20-30 minutes, turning every 5-7 minutes, until the bacon is crispy, golden brown, and the internal temperature of the bratwurst reaches 160°F (71°C) when measured with a meat thermometer inserted into the center (avoiding the cheese). The cheese inside should be

melted and gooey.

8. **Rest & : Serve:** Once cooked, carefully remove the brats from the grill. Let them rest for 5 minutes before removing the toothpicks and serving them on toasted buns with your favorite toppings.

SWAPS & NOTES

Bratwurst : While pork brats are classic, feel free to use beef brats or even chicken brats for a different flavor profile.

Make sure they are raw and uncooked.

Cheese : Use a cheese that melts well but also has good flavor.

Sharp cheddar, Monterey Jack, Colby Jack, or even a smoked gouda are excellent choices.

TIPS FOR SUCCESS

Don't Overstuff : While tempting, too much cheese can make it harder to wrap the brat and cause more cheese to ooze out during cooking.

Thin Bacon is Best : As mentioned, thin-cut bacon crisps up more effectively without overcooking the brat.

Monitor Temperature : A meat thermometer is your best friend here.

It ensures the brats are cooked safely to 160°F (71°C) without drying them out.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ultimate-cheese-stuffed-bacon-wrapped-brats-grill-master-recipe/>