



Gyro Brat Hoagie

Recipe courtesy of Johnsonville Sausage. For more information, visit Johnsonville.com.

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

8 ounces sour cream
½ medium cucumber, peeled, seeded and finely chopped
2 cloves garlic, minced
2 teaspoon fresh parsley, chopped
¼ teaspoon salt
¼ teaspoon cracked black pepper, optional

Instructions

Set the EGG for direct cooking at 350°F/177°C.

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

Grill brats according to package directions. When cool enough to handle, cut into ¼ 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.

Makes 6 servings.