



Caliber Easy Smoked Pecan Bratwurst Bites

Heat your Caliber Pro Kamado smoker to about 300° F (approximately 15-20 minutes) using lump charcoal within the center of the bottom charcoal plate. Add a small handful of pecan wood chips to the fire after the brats have been placed on the grill. Close the lid to cook for about 15-20 minutes, with meat reaching 180° F. Slice brats in rounds. Slice and sauté onions in a pan with olive oil and salt to taste. Serve brat, sautéed onion, and dash of Dijon mustard with a toothpick. Enjoy the smoky, juicy flavor achieved with the Caliber Pro Kamado.

Ingredients for about 40 brat bites:

- Mesquite lump based charcoal (half basketful)
- Handful of pecan wood chips
- 1 Pound of bratwursts (approx. 6 links)
- 1 Large onion (sliced)
- Olive oil & salt
- Dijon mustard & toothpicks



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APPLIANCES

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