



BEST AIR FRYER BRATS

Description

Making brats in your air fryer is so easy! They are full of flavor and ready in only 15 minutes. It really gets no better than that!

Yes, you can cook bratwurst in your air fryer! My favorite brand of brats is Johnsonville, so that's what I used for this recipe. They typically come with 5 sausages in a pack.

The great thing about making sausages in your air fryer is that they cook super fast, without sacrificing flavor! Gone are the days when you need to break out the grill for that delicious smoky taste. Trust me, these air fryer bratwursts are just as good – if not better!

About Time

- **Prep Time** 1min
- **Cook Time** 15min
- **Total Time** 16min

Ingredients

- 1 pack of uncooked brats, (I used Johnsonville)

Instructions

1. Arrange the uncooked brats in the air fryer basket.
2. Air fry the brats at 350 degrees, for 12-15 minutes flipping them halfway through. They are done

once they reach an internal temperature of 160 degrees.

3. Remove the brats from the air fryer basket with tongs, and allow them to rest for 5 minutes. Then enjoy!

NOTES

Line your air fryer with parchment paper to absorb excess grease.

Category

1. Air Fryer Recipes

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