



7 earned and proven sausage grill tips

Tip 1: Build Anticipation

Announcing the grill menu to guests builds excitement and engagement. Additionally, send out flavor signals from the very beginning by sautéing onions and peppers in Italian dressing. Add a dash or 2 of Worcestershire sauce. Yes, Worcestershire sauce. Liquid magic! The onions and peppers become toppings at the end.

Tip 2: Grills Are Centerpieces

People love to gather around well stocked grills. Mom used to remark that at parties, people always tend to gather in her kitchen. Food unites people. Food is theatre if you let it. Is your grill rushed or celebrated?

Tip 3: Parboil In Beer

Parboiling in beer accomplishes so much it is likened to “grill magic.” Parboiling with your favorite beer makes grilling more interesting not only to you but your guests as well. It is memorable and quite functional. Parboiling preheats the brats and metts evenly. The time on the grill needed for the links is now just to produce a wonderful finish on the sausages. Not cook them from scratch. Especially useful if you have a large crowd. Learned this tip from Oktoberfest Cincinnati food vendors 20 years ago.

Tip 4: Master the Heat

After grilling over a quarter million brats, metts, and Goetta in recent years, a real insight has appeared. It’s the heat! Not so much the source. One reason this can be said is because wood and charcoal are mainly used to impart smoke flavor. Queen City sausages are already slow cooked with hickory wood smoke. Cast iron flat-tops, charcoal, and gas all work very well. Use the grill to finish, not do the heavy lifting. Note: Parboil first.

Tip 5: Slow Down

Don’t over cook. Don’t rush the grill or the meal. Slow grilling allows the sausages’ natural juices to activate. This results in extraordinary tasting sausages. Slowing down also builds anticipation. Let your guests see what’s cooking. Make grilling fun for you and everyone. Slow down. Take it easy.

Tip 6: Natural Casing Snap

Natural casing holds in the natural juices and flavors of the meat. It’s the old fashioned way. There is nothing like the “Snap” of natural casing sausages. Queen City sausage offers your favorite brats and metts in natural casing and skinless. Delicious!

Tip 7: Set Up A Toppings Bar

Here is the final tip, at least in this series and deals with adding that extra special element that guests of all ages will extremely appreciate. It’s the final step. The finish. The customization: A Toppings Bar.

Toppings Bars can be simple. They can be elaborate. Basic Toppings Bars offer: Sautéed onions. Relish. Ground mustard. Ketchup (Reluctantly). Sauerkraut. Salsa. Have fun. Create your own Toppings Bar. Watch your guests add their twist to your perfectly grilled brats, metts, and hot dogs.