

BERLINER CURRYWURST

12 SERVINGS



Currywurst is a very popular street food in Berlin. It was invented in the late 1940s, feeding the construction workers that rebuilt the city after the war. It is a special case-less pork sausage that is first boiled in water and then fried in oil. Unfortunately, it is not available here, so Bratwurst is the next best thing. If one ever visits Berlin, eating Currywurst is a must!

Ingredients:

12 Bratwürste (Original Bratwurst or Beer Brats)

Ketchup

Curry Sauce

Ground black pepper

Salt

Curry powder, to taste

Onion powder, to taste

Fancy paprika, to taste

French Baguette

Preparation:

Add the Bratwurst to a good-sized pot of cold water, bring to a boil and let them just barely simmer for 10 to 15 minutes.

Take them out of the water, let cool a bit, remove the casings and brown the sausage in a skillet.

Turn them over a couple of times to brown on all sides. When done, take out of the skillet and let them cool again, wipe off the grease and cut the sausage in ½" rounds.

Mix 2 cups of Ketchup with a ½ cup of curry sauce and a generous amount of freshly cracked pepper and salt. Add curry powder, onion powder and paprika to taste.

Slightly heat the mixture in a saucepan (don't boil) and add the sausage slices. Let simmer for a couple of minutes.

Serve in bowls (stick a toothpick in a slice) with the curry sauce on top (sprinkle with some curry powder) and add some slices of the Baguette for sopping the sauce.