

Bavarian Wurst Salad

(10 servings)



Salad Ingredients

3/4 lb Jagdwurst slices (CM)

3/4 lb Krakauer slices (CM)

1 med Red Onion

1/4 bunch Chives

6 Dill Pickles

4 Radishes

1 Bavarian Rye Bread

Directions:

Cut the wurst slices into 1/4" strips and place them into a bowl.
Cut the onion into small rings.
Cut the pickles and the radishes into small slices.
Add to the wurst strips and mix well.

Dressing Ingredients

1/2 cup +/- Pickle Juice

2 tbsp White Wine Vinegar

2 tbsp Hot Mustard

Salt, Pepper

Canola Oil

1 pinch Sugar

Directions:

Mix the pickle juice, vinegar, salt, pepper, sugar & mustard and oil well.
Pour into the wurst mix, stir and cover it for about 30 min.
Garnish with sliced chive and serve with the bread.

An Guadn! (Bavarian for 'Bon Appetit')