



JERNEJ KITCHEN

CURRYWURST

Currywurst is a delicious German fast food recipe. You'll need good sausages and a few ingredients to create a delicious curry sauce. Great for picnics.

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES

CURRYWURST

120 g (1/2 cup) ketchup
1 tsp Worcestershire sauce
1/4 tsp cayenne pepper
1 tsp curry powder
1 tbsp diced fried onion
1 tsp honey
2 pork sausages for cooking
(Bratwurst)

CURRYWURST SAUCE

In a bowl, combine all the currywurst sauce ingredients: ketchup, Worcestershire sauce, cayenne pepper, curry powder, diced fried onion, and honey. Season to taste with salt and pepper.

CURRYWURST

Cook the sausages according to the package instructions. Drain the sausages, and pan-fry them in a skillet until they become golden-brown. Cut into slices and serve with your homemade currywurst sauce.

TOOLS AND EQUIPEMENT

bowl
pot
skillet