

Currywurst

- salt
- optional: [broth](#) [1], or beer and onions
- 1/4 pound German sausage per serving
- 1/4 cup tomato paste per serving
- 1 tablespoon white vinegar per serving
- 1 teaspoon white sugar per serving
- 1 teaspoon brown sugar per serving
- 2 tablespoons [curry powder](#) [2] per serving
- 1/4 teaspoon salt per serving
- 1/8 teaspoon black pepper per serving
- paprika, coriander

Prepare a pot with salted water or, alternately, broth, or a beer-grilled-onion-water mixture.

Put sausage in pot, and parboil the sausage, bringing the liquid to boiling then reducing the heat and cooking for 7 to 10 minutes.

In separate pot, combine tomato paste, vinegar, sugars, spices and about 2 tablespoons water per serving. Heat, stirring, over medium heat to a slow boil. Reduce heat to low and simmer.

Grill the sausage over a low heat until a meat thermometer reads 160 degrees Fahrenheit.

Slice sausage into 1/4" to 1/2" slices. Cover with sauce. Sprinkle a bit of paprika and coriander over the sausage.

Serve with [french fries](#) [3] or in a roll.

Preparation time: 60 minutes

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