



CURRYWURST

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Ingredients :

- 1 lbs Coarse Bratwurst or Fresh Polish Sausage
- 1 Tablespoon margarine or oil
- 2 Tablespoon finely minced onion
- 2 to 4 Tablespoons good quality curry powder
- 1/2 to 1 Tablespoon sweet Hungarian paprika
- 2 cups ketchup
- 1 cup water

Directions:

1. Saute Coarse Bratwurst or Fresh Polish Sausage until brown and cooked through. Remove from the pan and cover to keep warm
2. Saute the onion in margarine or oil until it is transparent
3. Add Curry powder and paprika to onions and quickly saute to bring out the flavor, then add ketchup and water. Simmer uncovered until the sauce is thick. Taste and adjust the seasonings as desired.
4. Pour over the Sausage and Enjoy

Karls Hint: Using the packaged Knorr CurryWurst Mix or a Curry Ketchup is a great short-cut!

Serving Suggestion: Serve with French Fries

Recipe was modified from www.kitchenproject.com/recipes