



**Karl's**

SAUSAGE KITCHEN  
& EUROPEAN MARKET

# WURST SALAD

July/ August 2008

## Ingredients:

- 1 lbs Knockwurst or Ring Bologna
- 1/3 lb Swiss Cheese
- 2 Medium Onions, Sliced into rings
- 2 to 3 Tablespoons Olive Oil
- 2 to 3 Tablespoons Wine Vinegar or German white vinegar
- Salt and Pepper to taste
- Paprika



## Directions:

1. Peel casing from wurst and slice very thinly
2. Slice onions into thin rings
3. Cut Swiss cheese into thin strips
2. Toss wurst with onion, cheese, olive oil, vinegar, salt and pepper. Adjust amount of oil and vinegar so that the salad is moist, without extra liquid.
3. Chill for 1 hour before serving. Before serving dust with paprika
4. Enjoy

**Serving Suggestion:** Serve with gherkins, pickled beets, rolls and butter

Recipe was modified from The German Cookbook, Random House, 1993