



## Stadionbratwurst Hot chilli hot dog with barbecue sauce Serves 4

### Sauce

200 g ketchup  
1 tsp mild smoked salt  
A pinch of oregano  
¼ tsp mild chilli flakes  
½ tsp turmeric  
½ tsp smoked paprika  
1 level tsp instant coffee

1 tbsp maple syrup  
1 tsp Dijon mustard  
1 finely grated garlic clove  
½ tsp finely grated ginger  
Freshly ground black pepper  
Freshly ground fennel

### Main ingredients

4 hot chilli sausages  
½ tsp oil  
1 tsp mild curry powder  
4 bread rolls

### Method

**Sauce:** Put the ketchup, smoked salt, oregano, chilli flakes, smoked paprika, instant coffee, maple syrup, mustard and ginger in a pan. Season slightly with black pepper and ground fennel and gently heat everything.

**Main ingredients:** Lightly score the sausages several times on both sides. Place a pan on the hob on a medium heat and lightly coat with oil using a brush. Gently fry the bratwurst sausages on a mild heat until golden brown on both sides. Alternatively, they can be prepared on the grill. Cut the sausages into slices as desired, place on paper plates, drizzle the barbecue sauce over the top and dust with a little curry powder. Serve with bread rolls or without.



# Recommendation



## Nuremberg Rostbratwürste

I like it!

### The art of barbecuing

**Want to barbecue your HoWe original Nürnberger Rostbratwürste sausages?** Here's how: kindle a decent-sized flame and let it burn down to embers before barbecuing anything on the grill. If you start barbecuing the sausages too soon, there's a risk that they might burn or that the dripping fat could cause the heat to distribute unevenly. Ideally, place a fine-mesh wire grill over the normal grill to ensure that the HoWe original Nürnberger Rostbratwürste cannot fall into the embers. Using tongs, turn the sausages several times until they are crispy brown on the outside and cooked through but still tender. Tip: Fry the sausages for longer on a lower heat and turn them several times to experience the full HoWe original Nürnberger Rostbratwürste taste.

### The art of frying

**Want to fry your HoWe original Nürnberger Rostbratwürste sausages?** Here's how: heat 2 tbsp high-quality oil in a medium-sized pan on a medium-to-high heat to ensure that the sausages don't stick. To test whether the oil is hot enough, add a drop of water: if it hisses, it's the perfect temperature. Before you put your HoWe original Nürnberger Rostbratwürste into the pan, turn down the heat. The above tip applies here too: it's best to fry the sausages for longer on a medium heat and turn them several times until they are crispy brown on the outside and cooked through but still tender on the inside. This ensures that the precious ingredients retain their full flavour. Now combine your barbecued or fried HoWe original Nürnberger Rostbratwürste with your favourite side dishes; the possibilities depend entirely on your personal taste. Bon appétit!