



Recipe suggestion



Saure Zipfel – the Nuremberg speciality!

Serves 4

Ingredients

For the sauce:

2 l water

1/4 l wine vinegar

1 tbsp salt

10 pepper corns

6 juniper berries

6 whole cloves

2 bay leaves

6 onions

24 Original Nuremberg
Rostbratwurst sausages

Directions

To make the sauce, pour the water into a saucepan, add the vinegar, salt and spices, and bring to the boil. Peel and slice the onions, add to the sauce and boil for 10 minutes. Add the sausages and marinade for 10 minutes. Serve the Zipfel with farmhouse bread and a small amount of sauce and onions.

Variant: Saure Zipfel with vegetables

For the sauce:

As above

Additionally:

2 large onions

2 carrots

1 leek stalk

To make the sauce, pour the water into a saucepan, add the vinegar, salt and spices, and bring to the boil. Peel the onions and carrots, wash the leek, and cut the onions and leeks into slices and the carrots into sticks. Add the vegetables to the sauce and boil for 15 minutes. Add the sausages and marinade for 10 minutes.



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!