



Recipe suggestion



Potato Salad with sausages Serves 4

Ingredients

800 g waxy potatoes
1 large onion
salt
1 small onion
½ cucumber

6 small radishes
250 ml chicken broth
2 tbsp white wine vinegar
1 tsp hot mustard
mild chilli salt
freshly ground black pepper

1 pinch of sugar
2 tbsp brown butter
1-2 tbsp chopped chives
14 Original Nuremberg
Rostbratwurst sausages
½ tsp oil

Directions

Wash the potatoes and cook them in salted water until soft. Drain the water, peel the boiled potatoes and cut them into thin slices, place them in a bowl and continue while still hot. Peel the cucumber and cut it with a slicer, clean the radishes, wash and cut in slices. Peel the onion, cut into small cubes and simmer in a pan in approx. 100 ml water or broth for a few minutes until the liquid has evaporated.

Heat the broth, mix with vinegar and mustard, season with chilli salt, salt, pepper and sugar and mix in a handful of potatoes. Gradually mix into the potato slices until the liquid is completely absorbed. Then add the browned butter, onions, cucumber, radish and chives.

Heat a large pan at medium temperature, coat with oil using a brush and fry the sausages on both sides until golden brown. Drain on paper towel and serve with potato salad.

Enjoy your meal!



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!