



Recipe suggestion



## Baguette with Sauerkraut and sausages

Serves 1

### Ingredients

1 piece of thin french  
baguette  
60 g sauerkraut

25 g bacon  
1 pinch of chilli salt  
5 g hot mustard

5 Original Nuremberg  
Rostbratwurst sausages  
½ tsp oil

### Directions

Cut smoked bacon into fine cubes and fry in a pan for 5 minutes until crispy. Add the ready-made sauerkraut and season with a pinch of chilli salt. Cut the baguette open and fry both halves briefly on the grill or in a pan.

Fry or barbecue the sausages for approx. 6 minutes until golden brown.

Spread sauerkraut on one half of the baguette, place the sausages on top and add some mustard. Place the baguette top and it's ready. Enjoy your meal!

Tip: Try the sauerkraut baguette with sweet mustard or a few fried apple slices.



# 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!