



Recipe suggestion

HoWe



## Sauerkraut with sausages

Serves 4

### Ingredients

1 large onion	1 piece of bacon rind	2 tbsp apple puree
1 tbsp oil	or 1 thick slice of fat smoked	1 tbsp Butter
800 g sauerkraut	bacon	mild chilli salt
(from the can)	5 black pepper corns	sugar
100 ml dry white wine	2 juniper berries (lightly	14 Original Nuremberg
400 ml vegetable stock	smashed)	Rostbratwurst sausages
	1 bay leaf	½ tsp oil

### Directions

Peel the onion and cut it into small cubes. Heat 1 tsp of oil in a pot and sauté the onion cubes over low heat until translucent. Add the sauerkraut and sauté briefly. Add the white wine and boil it until it is almost completely reduced.

Pour in the vegetable stock and add the bacon rind. Simmer the sauerkraut on low heat for about 45 minutes. Meanwhile, fill the pepper, juniper berries and bay leaf into a spice bag and close the bag. After 30 minutes cooking time, add the apple sauce and the spice bag to the sauerkraut.



At the end of the cooking time, remove the spice bag. Stir in the butter and season the sauerkraut with chilli salt and a pinch of sugar.

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 sauerkraut on warm plates. Serve with mustard if desired.

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!