



CURRYWURST

Serves 4-6 • Prep 25' • Easy

For the curry sauce:

- 1 onion
- 1 tbsp sunflower oil
- 500ml tomato passata
- 2 tbsp honey
- 4 tsp curry powder
- 1 tsp paprika powder
- 2 tsp Worcester sauce
- 3 tsp powdered vegetable stock
- 2 tsp balsamic vinegar
- 4 dashes of Tabasco
- 6 Luxembourgish Grillwurst or German Bratwurst
- 1 tbsp sunflower oil

1. For the curry sauce: peel and finely chop the onion. Heat one tablespoon of
2. sunflower oil in a saucepan and fry the onion for 5 minutes until soft.
3. Add the tomato passata, the honey, curry powder, paprika powder, Worcester sauce, powdered vegetable stock, balsamic vinegar and Tabasco. Bring to the boil. Take off the heat and puree with a stick blender until you get a smooth sauce. Keep warm.
4. Prepare the sausages: make a few slits into each sausage. Heat the sunflower oil in a large frying pan and fry the sausages on a medium heat for 8-10 minutes, turning them from time to time, until they're nicely browned. You could also grill them on a barbecue.
5. Cut the sausages into bite-sized pieces, pour some sauce over each portion and dust with a sprinkle of curry powder. Serve with chips.

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