

German Currywurst

"Currywurst is a popular 'fast food' in Berlin, Germany. It is quick and simple and everyone loves it!"

Currywurst is a German national dish consisting of hot pork sausage (German: Wurst) cut into slices and seasoned with curry sauce (regularly consisting of ketchup or tomato paste blended with curry) and generous amounts of curry powder, or a ready-made ketchup-based sauce seasoned with curry and other spices. Currywurst is often sold as a take-out/take-away food, Schnellimbisse (snacks), at diners or "greasy spoons," on children's menus in restaurants, or as a street food.

Usually served with French fries or bread rolls, it is particularly popular in the metropolitan areas of the Ruhr Area, Berlin, and Hamburg. Considerable variation both in the type of sausage used and the ingredients of the sauce occurs between these areas, and there are disputes over where currywurst was originally invented and which version is the best. Sometimes currywurst is sold in food booth with a machine that will slice and spice with sausage. It is also sold as a supermarket-shelf product to prepare at home.

For decades, currywurst has been by far Germany's most popular fast food, especially among working-class Germans. In recent years its popularity has suffered due to the competition of pizza and döner kebab. Nevertheless, it remains easily available almost everywhere and continues to be culturally iconic.

PREP TIME 10
 Min
COOK TIME 20
 Min
READY IN 30
 Min



To serve four people

INGREDIENTS (Nutrition)

- 3 (15 ounce) cans tomato sauce
- 455 g kielbasa (or other kind of sausage – try aldi, lidl etc)
- 30 ml chili sauce
- 3 ml onion salt
- 10 g white sugar
- 2 g ground black pepper
- 1 g paprika
- Curry powder to taste

DIRECTIONS

1. Preheat oven to Broil/Grill.
2. Pour tomato sauce into a large saucepan, then stir in the chili sauce, onion salt, sugar and pepper. Let simmer over medium heat, occasionally stirring; bring to a gentle boil and reduce heat to low. Simmer another 5 minutes.
3. Meanwhile, broil/grill kielbasa sausage for 3 to 4 minutes each side, or until cooked through. Slice into pieces 1/4 inch to 1/2 inch thick.
4. Pour tomato sauce mixture over sausage, then sprinkle all with paprika and curry powder and serve.