



Curry Würst

Serves 4 – 6

INGREDIENTS:

2 lbs. Wurst (any bratwurst, kielbasa or similar sausage will do)
1 Bottle of Gewürz Curry Sauce from Mount Salem Kitchen®
1 lbs. Potatoes, such as Yukon Gold or Russet
2 T. Vegetable Oil or Olive Oil
Dill Pickles

METHOD:

1. About 45 minutes before serving, remove wurst from refrigerator and light the grill. Preheat oven 425°F.
2. Scrub potatoes, then slice into 1-inch cubes and toss in a bowl with vegetable or olive oil. Transfer to a baking sheet and place into the oven. After 20 minutes, turn the potatoes with a spatula and return to the oven for 20 minutes more, until they are nicely browned.
3. The grill should by now be ready for the wurst. Place them on the grill but not directly over the flame. Turn them every 5 minutes or so, until all sides are nicely browned. Wurst will drip some fat, so watch for flare-ups. Do not prick the sausages to drain the fat from them, as they will no longer be juicy.
4. The wurst should be ready about the same time as the potatoes. Remove them from the grill and cover them loosely with foil. Remove the potatoes from the oven, transfer them to a bowl lined with paper towel, and then sprinkle generously with salt.
5. Plate a wurst or two with a serving of roasted potatoes, slather both with Gewurz Curry Sauce, add a sliced dill pickle to the plate, and enjoy.