

WEISSWURST MIT BREZEN UND HÄNDELMAIR'S SENF

Bavarian Sausage with warm Pretzel and sweet mustard

INGREDIENTS

FROM OUR KITCHEN

- 4 Weisswurst
(2 sausages per serving)
- 2 Pretzel
- 50 grams Pretzel Salt
- 75 grams Sweet Mustard

A Weisswurst, literally white sausage, is a traditional Bavarian sausage made from minced veal and pork back bacon. The Weisswurst was created in Munich on February 22, 1857, and has since become a very important part of Bavarian cooking and lifestyle. Legend has it that the Weisswurst was invented by a mistake in 1857, when an innkeeper in Munich ran out of sheep casings for his Bratwürste and in order to feed his hungry guests, used tough and chewy pork casings instead.

1 Pre-heat oven to 350 degrees. Lightly brush pretzel with warm water and sprinkle evenly with salt. Place pretzels on baking sheet, bake for 4 minutes and then set aside to cool.

2 In a medium pot, bring salted water to a boil. Add sausage links, lower heat to simmer and cook for 8 minutes.

3 Plate Weisswurst beside pretzel and spoon a generous dollop of mustard.

4 Using a table knife, gently remove sausage casing.

Guten Appetit!

MAKES 2 SERVINGS

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