

BEST German Curry Ketchup for Currywurst

Yield: 12 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bread-rolls-sauce-recipe>

Ingredients:

- 1 tablespoon olive oil
- 1/2 cup yellow onion chopped
- 1 clove garlic
- 1 1/2 tablespoons curry powder quality
- 1 tablespoon sweet paprika quality
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground cinnamon
- 1 cup ketchup natural
- 1 tablespoon tomato paste
- 5 tablespoons vegetable broth
- 1 tablespoon apple cider vinegar
- 1 tablespoon honey
- 1 teaspoon Worcestershire sauce quality
- 1 teaspoon sugar
- 1/4 teaspoon yellow mustard prepared
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 pinch cayenne pepper optional, for more heat
- 4 bratwursts genuine German, bockwurst, rotwurst or weisswurst, see blog post about selecting the right sausages
- curry powder extra, for sprinkling
- french fries
- bread rolls

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 11 grams

3. Cholesterol: 30 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 700 milligrams
9. Sugar: 7 grams

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