



Sausage salad (Wurstsalat)

1 Prepare the ingredients: Peel and slice the sausage into either fine slices or stripes, the cheese into fine stripes. Cut the gherkins into little cubes and half the onions before you cut them into thin slices. Add the ingredients to a large bowl.

2 Dress the salad with water from the gherkins preserve, vinegar and vegetable oil, then season to taste with sea salt and black pepper and toss gently. Chill for at least half an hour - re-season if necessary - and serve with slices of fresh bread.



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Recipe Source: own creation

Prep time: 15 min., plus at least 30 minutes chilling

Ingredients (serves 3-4):

- * 200 g sausage (Stadtwurst, Lyoner, Regensburger)
- * 150 g Emmenthaler cheese
- * 100 g pickled gherkins/ cornichons
- * 100 g red onions
- * 4 tbsp water from the canned gherkins
- * 4 tbsp white wine vinegar
- * 4 tbsp vegetable oil (or pumpkinseed oil)
- * fine sea salt
- * freshly ground black pepper
- * serve with fresh bread