

Currywurst & Fries

This can be involved, or not very involved. The photo you're looking at was the result of cooking hand cut fries and the bratwursts in an air fryer while I made the curry ketchup on the stove. All in it was 15 min - if you want better fries, you're going to have to, well, fry. They'll be better, but it will smell and be annoying to clean - you could also just buy frozen fries and bake. Long story short, this is great with a beer and comes together quick.



CURRY KETCHUP INGREDIENTS

- 1 TBSP veg oil
- 1 yellow onion, minced
- 2 garlic cloves
- 1.5 TBSP curry powder
- 2 tsp cumin
- 1 tsp paprika
- 2 tsp worcestershire sauce
- 1 Cup ketchup
- 1 TBSP apple cider vinegar
- 1/4 Cup beef broth

STEPS

Heat a saucepan over medium heat and add the vegetable oil. Add the onion to the pan and season with salt and pepper. Cook for 5-7 minutes until soft. Peel and smash the garlic. Add it to the pan with the curry powder, cumin and paprika. Cook while stirring for 2-3 minutes. Add the worcestershire sauce, ketchup, apple cider vinegar and beef broth. Bring to a simmer and cook for 15 minutes, add a little water if it gets too thick. Turn off the heat and let it cool slightly. Puree with an immersion blender.

FRENCH FRIES

Scrub the potatoes clean. Cut them into very thin matchstick size pieces. Place them in a bowl of very cold water and allow them to soak for 30 minutes. Remove the potatoes from the water. Dry them very well with a clean kitchen towel. Pour the oil into a dutch oven. Heat over medium heat to 350°F. Add the potatoes to the hot oil in batches. Cook for 8-10 minutes until golden brown & crispy. Remove to a paper towel lined plate and season with salt and/or old bay.

ASSEMBLY

Heat a cast iron skillet and add vegetable oil. Cook the bratwurst for 3-4 minutes per side. Remove and cut into bite sized round pieces. Plate the bratwurst and pour the curry ketchup on top. Sprinkle it with additional curry powder. Serve with a side of french fries.

FRENCH FRIES AND BRATWURTS

- 2 pound russet potatoes (4ish)
- 5 C veg oil (to fry) or 1-2tbsp to airfry
- 4 Bratwurst (cooked)