



# Berlin Currywurst Sauce

## Recipe

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Currywurst is one of Germany's most iconic street foods, consisting of grilled or fried sausage served with a rich tomato-based curry sauce and sprinkled with curry powder. The dish is believed to have originated in West Berlin shortly after World War II. In 1949, German street vendor Herta Heuwer is said to have created the first currywurst sauce and served it with sliced sausage at her snack stand. Since then, currywurst has become a staple of German street food culture and is enjoyed across the country in snack bars, restaurants, and home kitchens.

### Ingredients

- 1 cup tomato sauce
- 2 tbsp tomato paste
- 2 tsp Berlin Currywurst Sauce Blend
- 1 tbsp brown sugar
- 1 tsp apple cider vinegar
- ½ cup cola or orange juice



### Instructions

1. Sauté diced onion in oil.
2. Add tomato paste and cook briefly.
3. Add remaining ingredients and simmer 10 minutes.
4. Pour over sliced sausage and sprinkle with spice blend.

### Notes

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