



# Berlin Currywurst Sauce

## Recipe

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 tbsp finely diced shallots
- 1 cup tomato sauce
- 2 tbsp tomato paste
- 2-3 tsp Berlin Currywurst Sauce Blend
- 1 tbsp brown sugar
- 1 tsp apple cider vinegar
- 1 tsp Worcestershire sauce
- ½ cup cola or orange juice
- 1 tsp vegetable oil



### Instructions

1. Sauté diced onion in oil.
2. Add tomato paste and cook briefly.
3. Add remaining ingredients and simmer for 30 minutes.
4. Pour over sliced sausage and sprinkle with spice blend.

### Notes

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