

TAKEN

Bavarian sausage salad

Sausage salad is an undisputed biergarten favorite. Its tart marinade means that it goes really well with a freshly poured beer, especially on hot summer days.

1. Remove the sausage casings. Thinly slice the sausage and the dill pickles, and place them in a bowl.
2. Add the vinegar, dill pickle liquid, and oil to the bowl, season with salt and pepper, and toss gently. Leave the sausage salad to marinate for about 15 minutes.
3. Peel the onions and cut them into rings. Chop the chives. Portion out the sausage salad and scatter the onion and chopped chives over the top. Serve with bread, soft pretzels, or pan-fried potatoes.

TIP: BAVARIAN SAUSAGE SALAD is traditionally made with Regensburg sausages, which are smoked, stubby, boiled sausages prepared with pork. It also tastes very good when made with other kinds of deli sausages such as beerwurst, turkey or ham kielbasa, mortadella, or bologna.

SERVES 4

Preparation time:

10 minutes

Marinating time:

15 minutes

1½ lb (600g) cooked deli sausage, such as Regensburg, bologna, beerwurst, or kielbasa sausage

4 dill pickles
(from the jar)

4 tbsp sherry vinegar

4 tbsp dill pickle liquid
(from the jar)

4 tbsp vegetable oil
salt and pepper

2 red onions

1 bunch of chives