

Blaue Zipfel a Franconian Bratwurst-speciality for Christmas Eve

Ingredients for 4 servings:

4 big onions
1 tsp salt
1/8 l vinegar
1 tsp sugar
2 laurel leaves
1 clove
5 pepper corns
5 juniper berries
8 pork sausages



Directions:

Peel and slice the onions. Bring 1l salted water to the boil, add onions, vinegar, sugar, laurel leaves, clove, pepper corns and juniper berries. Add carrots or mirepoix at your discretion. The original recipe only adds onions (apart from the spices).

Boil the stock for some 20 minutes. Reduce heat. Add sausages and let draw for some 15 minutes - they must not boil. When they are getting firm, they are done. Put two sausages each on a soup plate, add some stock and onions as desired.

Serve with dark Franconian bread and beer or dry white wine.

This dish is traditionally served on Christmas Eve in many families in the Nuremberg region. It can be prepared well in advance and is perfect every time - an excellent start into a peaceful festive season.