

TRB

The Rock Barn
Field - to - Fork

kardinal kurrywurst with crispy fries, dukes, kurry ketchup

ingredients

yield

4 kardinal kurrywurst sausage links

enough food for 4-6 about-to-be
hangover people

for the fries

2 qts canola or grapeseed oil, for frying

4-6 kennebec or idaho potatoes

kosher salt

duke's mayo, for serving

for the ketchup

1 medium yellow onion, sliced

1.5 cups tomato puree

¾ cup roasted garlic

4 Tbl. red wine vinegar

1.5 Tbl. curry powder

2 tsp. paprika

1 tsp. salt

Sriracha, to taste

method

fry the potatoes. In a heavy-bottomed pot or a wok with a deep fat thermometer, heat oil to 275 degrees. Rinse potatoes and cut into ¼" strips. Rinse again. Rinse again - all the washing helps release starch from the potatoes so that they fry up extra crispy. Pat dry with paper towels or a kitchen towel. Set a roasting rack on a sheet tray. Working in batches so the oil doesn't cool below 250 degrees, blanch the potato strips in the hot oil until just tender - about three minutes. Remove to the rack and let cool. Increase oil temperature to 360 degrees. Again working in batches, fry the potatoes until golden, brown, and delicious. Toss immediately with salt, and eat a handful when no one is looking.

make the kurry ketchup. Heat a heavy bottom sauce pot over medium-low heat. Cook the onion until it begins to caramelize and turn golden brown. This will take a while - maybe ten minutes - but it will build the delicious foundation of the ketchup. Once the onions are golden, add the remaining ingredients and simmer for 1 hour, stirring often. Transfer to blender and puree. Return to the pot and season with additional vinegar, Sriracha and salt to taste.

cook the kurrywurst. Using your trusty cast iron pan, sauté the sausage links over medium-low heat until crispy on the outside and hot all the way through. Let the sausages rest for 5 minutes and then slice on the bias into ½" thick pieces.

plate and serve. Pile some fries on a plate (or into a paper boat, for authenticity) with some sliced kurrywurst on the side. Drizzle kurry ketchup over everything, and serve with a little cup of Duke's mayo on the side for dipping. Enjoy with plenty of cold bier.