



Served cold, this sausage salad is a very refreshing way to celebrate Oktoberfest!

Ingredients:

1/2 ring of Freybe Fleischring Sausage
2 medium-sized onions
8 tbsp (125 ml) apple vinegar
3 small pickles such as gherkin
2 tbsp (30 ml) sunflower oil
¼ tsp (1.5 ml) salt
¼ tsp (1.5 ml) sugar
1/8 tsp (0.63 ml) freshly milled black pepper

To prepare:

1. Stir the salt, sugar and pepper into vinegar until both salt and sugar have dissolved. Stir in the oil.
2. Remove the skin from the sausage. Slice the sausage, onions and pickles into round pieces.
3. Mix into the marinade and leave to stand for an hour. Stir again briefly, and serve with radishes and German bread.