

# THE CLEAR CONSCIENCE RECIPE COLLECTION

## **Currywurst Sauce**

Servings: 4

Prep Time: 20 minutes

Cook Time: 10 minutes

### **Ingredients**

8 red bell peppers  
2 shallots, cut in small dices  
2 clove of garlic  
4 cup chicken broth  
1 chilli  
1 cup sugar  
6 Tsp. paprika powder  
4 Tsp. curry powder  
5 Tbsp. canola oil  
3 Tbsp sugar  
Salt

### **Instructions**

1. First peel the shallots and the garlic and cut into fine cubes. Then wash the peppers, remove the seeds and roughly dice them.
2. Heat the oil in a saucepan, sweat the onions and garlic in it and add the diced peppers. Season to taste with salt, pepper and sugar.
3. Add the tomato paste and the finely chopped chilli pepper to the saucepan and stir well. Before the ingredients burn, deglaze with white wine and season with curry. Now add the broth and cook everything down.
4. Take the pot off the stove and pour the mixture into a blender. Blend into a smooth sauce.