



HARRINGTON'S
TASTY RECIPES

German Style Warm Potato Salad with Harrington's & Emerson's Pilsner Bavarian Sausage

Serves 4

- 4 Harrington's & Emerson's Pilsner Bavarian sausage
- 750g mixed coloured baby potatoes - cooked & kept warm
- 250g Harrington's bacon - diced & fried
- 4-5 red radishes - cut into wedges
- 1/2 red onion - peeled & finely diced
- 1/4 cup diced celery - lightly blanched & chilled
- 1 cup dijon vinaigrette
- 1/4 cup flat leaf parsley
- 1/4 tsp caraway seeds
- Salt and fresh milled pepper to taste
- 1 large bunch watercress

Method

1. Cook the Bavarian sausage over a hot grill or in a pan until fully reheated and keep warm
2. Cut the cooked warm potatoes into quarters and place into a large bowl.
3. Slice the warm Bavarian sausage and add the potatoes along with all the remaining ingredients.
4. Gently combine and season with salt and fresh milled pepper to taste.
5. Serve with fresh watercress and warm crusty sourdough.

Dijon Vinaigrette

- 125ml white wine vinegar
- 1/2 onion - peeled & diced
- 50g Dijon mustard
- 3 Tbsp sugar
- 2 tsp salt
- 1/2 tsp milled black pepper
- 300ml grapeseed oil
- 50mls quality olive oil

Method

1. In a small pot heat together the white wine vinegar, onion, Dijon mustard, sugar, salt and pepper. Gently simmer for 5-10 minutes and the onions are soft
2. While the mix is still, slowly drizzle in the oils while blending with a hand blender.
3. Keep refrigerated until needed.