

# WURSTSALAT GARNIERT (GARNISHED SAUSAGE SALAD)

## INGREDIENTS

5 *Knackwurst*, fully cooked  
3-1/2 oz. *Gruyere* or *Emmentaler* cheese  
2 *gherkins*  
1/2 *small white onion*  
1 *large tomato*  
1 *hard-boiled egg*, cooled, *peeled*  
4 or 5 *chives*, *chopped*

## VINAIGRETTE

1/2 *tsp. Grey Poupon mustard*  
1/4 *tsp. Knorr Aromat*  
*A few drops of Maggi Swiss seasoning*  
4 *Tbsp. tarragon vinegar*  
3 *Tbsp. canola oil*  
*A pinch of white pepper*  
*A pinch of garlic salt*

Skin the fully cooked Knackwurst sausages and cut in half lengthwise, slicing into thin pieces. Cut the cheese into strips and add to the Knackwurst.

To make the vinaigrette, chop the gherkins and onion finely and set aside. Whisk together the remaining ingredients for the vinaigrette. Add onions, gherkins and some chives to the

vinaigrette and pour over the salad. Toss well to coat. Slice the tomatoes and hard-boiled egg and arrange on top. Chill well. Garnish the salad with your favorite greens and top with fresh chives. Serve with crusty bread or rolls. Preparation time is 30 to 45 minutes.

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**SERVES 4**

