

CURRYWURST AND RIDICULOUSLY CRISPY FRENCH FRIES (serves 4)

- 4 x Big Frankfurters
 - 400g Ridiculously Crisp French Fries
 - 1 tbsp Tasty Foods Curry Sauce Paste
 - 200g Tomato Ketchup
 - 1 tbsp Worcestershire Sauce
 - 1 tbsp White Sugar
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1. Preheat the oven to 200c Fan/Gas 7 and the grill to a medium heat.
 2. Place the fries onto a baking tray near to the top of the oven for 18 to 20 minutes turning halfway through cooking.
 3. In the meantime, place the frankfurters onto the grill pan and grill for 10-15 minutes, turning halfway through cooking.
 4. Whilst the fries and frankfurters are cooking, add the ketchup, curry paste, sugar and Worcestershire sauce to a saucepan and allow to simmer over a medium heat for 5 minutes, stirring to prevent burning.
 5. Once everything is ready, place the fries onto a plate with the frankfurter on top and pour curry ketchup over the top.