



Baked White Sausage



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Introduction

White sausage, or “biała kiełbasa,” is a traditional Polish dish often enjoyed during festive occasions, especially Easter. This recipe showcases a simple yet delicious way to roast white sausage, bringing out its rich flavors and aromatic spices. Perfectly served with mustard or sauerkraut, this dish will impress your family and friends at any gathering.

Detailed Ingredients with measures

- 500g of white sausage
- 2 onions, sliced
- 3 cloves of garlic, minced
- 4 tablespoons of olive oil
- 1 teaspoon of dried marjoram
- Salt and pepper to taste
- A handful of fresh parsley, chopped (for garnish)

Prep Time

Preparation time for this dish is approximately 15 minutes.

Cook Time, Total Time, Yield

Cook time is around 40 minutes, making the total time approximately 55 minutes. This recipe yields 4 servings.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 180°C (356°F).

Step 2: Prepare the Sausages

Take the white sausage and place it in a baking dish. Poke a few holes in the sausages with a fork to allow steam to escape during cooking.

Step 3: Add Seasoning

Sprinkle salt, pepper, and your favorite herbs over the sausages. Optionally, you can also use garlic or onion for added flavor.

Step 4: Add Vegetables (Optional)

If desired, add sliced onions, garlic, or other vegetables around the sausages in the baking dish.

Step 5: Pour Liquid

Pour a bit of water or broth into the bottom of the baking dish to keep the sausages moist during cooking.

Step 6: Cover the Dish

Cover the baking dish with aluminum foil to prevent the sausages from drying out.

See also [Strawberry Cream Cake](#)

Step 7: Bake in the Oven

Place the baking dish in the preheated oven and bake for about 30 minutes.

Step 8: Remove the Cover

After 30 minutes, remove the foil and bake for an additional 15-20 minutes, or until the sausages are golden brown.

Step 9: Check Doneness

Ensure that the sausages are fully cooked by checking that the internal temperature has reached at least 75°C (167°F).

Step 10: Serve

Remove from the oven, let cool for a few minutes, and serve with your preferred side dishes.

Notes

Note 1: Sausage Variations

You can use different types of sausages, but cooking times may vary.

Note 2: Recommended Sides

Serve with mustard, sauerkraut, or bread for a complete meal.

Note 3: Storage

Leftover sausages can be stored in the refrigerator for up to three days. Reheat before serving.



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Cook techniques

Roasting

Roasting is a cooking method that uses dry heat to cook food evenly. For baked white sausage, preheat the oven and allow the sausage to brown and develop rich flavors.

Blanching

Blanching involves briefly boiling food and then plunging it into ice water. This technique can be used to prepare the sausage for roasting, ensuring the inside is cooked thoroughly.

Flavoring

Adding herbs, spices, or marinades helps enhance the natural flavors of the sausage. Consider using garlic, onion, or traditional spices for a more aromatic dish.

Checking doneness

To ensure the sausage is fully cooked, use a meat thermometer to check the internal temperature. It should reach at least 160°F (71°C) for safety.

Resting

Allow the roasted sausage to rest for a few minutes after cooking. This allows the juices to redistribute, making the sausage more flavorful and juicy.

See also [Raspberry White Chocolate Cheesecake](#)

FAQ

What type of sausage is best for roasting?

For roasting, use fresh white sausage, as it has a mild flavor that pairs well with various seasonings and sides.

Can I use a different method to cook the sausage?

Yes, you can grill or pan-fry the sausage if you prefer. Each method offers a unique flavor and texture.

How long should I roast the sausage?

Typically, roasting a white sausage takes about 30-40 minutes, depending on the size and thickness.

What should I serve with roasted white sausage?

Roasted white sausage pairs well with sauerkraut, potatoes, or a fresh salad.

Can I prepare the sausage in advance?

Yes, you can prepare the sausage by seasoning and blanching it ahead of time, then roasting it just before serving.



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Conclusion

The baked white sausage (biała kiełbasa pieczona) is a delightful dish that offers a warm and savory flavor, perfect for gatherings or holiday celebrations. Its combination with various sides makes it a versatile addition to any table, drawing on traditional Polish flavors that are both familiar and satisfying.

More recipes suggestions and combination

Served with Sauerkraut

Pair your baked white sausage with tangy sauerkraut for a classic combination that enhances the dish's flavors and adds a delightful crunch.

With Mustard and Rye Bread

Enjoy the sausage sliced with a side of spicy mustard and hearty rye bread for a simple yet satisfying meal or snack.

Accompanied by Roasted Potatoes

Roasted potatoes seasoned with herbs make for a delicious and filling side dish that complements the richness of the sausage.

Paired with Beetroot Salad

A fresh beetroot salad not only adds vibrant color to your plate but also provides a refreshing contrast to the meaty flavors of the sausage.

See also Puff Pastry with Mushrooms

With Apples and Onions

Cooked apples and onions can bring out the subtle sweetness in the sausage, providing an excellent flavor profile that is both unusual and delectable.



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