

### Huber's Butchery Pork Bratwurst With Real Beer

The usual sausages or rather, bratwurst that you order is of German origins and probably imported from the very place as well. However, to attain uniformity in terms of quality and taste, Huber's Butchery insists on getting hands on for their bratwurst. Made in-house with one hundred percent pork, Huber's Butchery uses Krombacher dark beer, mustard seeds, nutmeg and other spices specially flown in from Switzerland to produce the pork bratwurst with real beer. Sold in pieces, each piece weighs about 150 grammes and this recipe is Huber's Butchery very own recipe. Produced only once a week, that is a strategy to ensure the freshness of limited stocks. Krombacher dark beer is employed as high quality beer imparts wonderful flavours and will definitely pair well with any sides to go with. Due to the dark beer added, Huber's Butchery pork bratwurst features an initial note of sweetness at the tip and a roasted flavour for the after taste. CN

*For more information on Huber's Butchery  
Pork Bratwurst With Real Beer  
Please visit <http://www.hubers.com.sg>*

