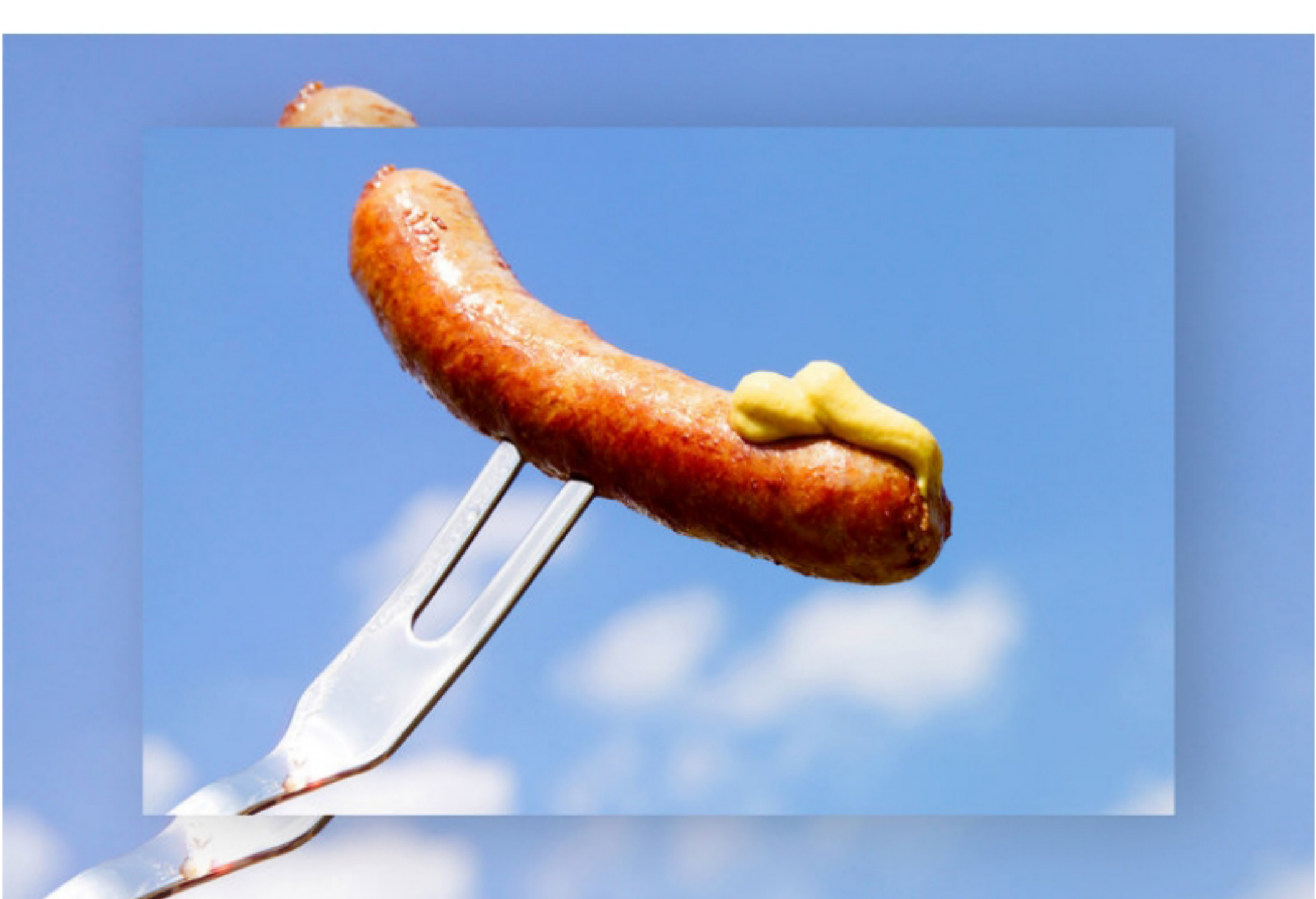


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# A Very Guten Guide to the Best of the Wursts

Everything you never knew you needed to know about German sausages.

BY KRISTYN POMRANZ



If you, like us, did not get a doctorate in German cultural studies, you probably don't really know the difference between a bratwurst and a bockwurst. Or maybe you're haunted by the time you were publicly shamed for eating a weisswurst — casing and all — with ketchup. "It looked like a white hot dog!" your brain probably screamed. "How was I supposed to know?!"

Luckily for you, we are here to clear up some of your confusion. "Wurst" is simply the German word for sausage, and is used as a suffix to the description of the variety. Now wursts are deeply regionalized — kind of like chicken soup here in America — and there are actually over 1,200 kinds. But we don't get paid by the word, so we're just going to go ahead and focus on the ones that are most well-known to Americans.

Use our guide to learn about six basic types of wurst, how to correctly eat them, and what you should serve alongside of them. (NOT KETCHUP. NEVER KETCHUP!!)

## A Very Guten Guide to the Best of the Wursts

- Bratwurst!**  
What it looks like: Varied  
What meat is used: Finely chopped pork  
Secondary flavors: Nutmeg, coriander, cardamom, celery seeds  
How to eat it: Insert into a hard bread roll and eat like a very crusty sandwich. Add mustard if you like.
- Knockwurst!**  
What it looks like: Short and stubby  
What meat is used: Beef and pork  
Secondary flavors: Mainly garlic  
How to eat it: Hold it in your hand and chomp it (casing and all). It should sound like the casing is cracking (hence the name "knockwurst").
- Liverwurst!**  
What it looks like: In casing, it looks like speckled wurst; when sliced, like a pate  
What meat is used: Pork and at least 30% liver  
Secondary flavors: Black pepper, marjoram, allspice, thyme, mustard seeds  
How to eat it: Spread it onto an open sandwich.
- Bockwurst!**  
What it looks like: Fat and mildy tan  
What meat is used: Finely ground pork/veal  
Secondary flavors: Salt, white pepper, paprika, green onions, smoke  
How to eat it: With mustard and beer!
- Weisswurst!**  
What it looks like: Small, white, and speckled  
What meat is used: Veal and pork  
Secondary flavors: Heavy cream, white pepper, ginger, and lemon  
How to eat it: Do not eat the casing! Simply remove the inside of the sausage (by either peeling or sucking) and enjoy.
- Frankfurter!**  
What it looks like: A hot dog  
What meat is used: Finely ground beef and/or pork  
Secondary flavors: Mild spices and slightly smoky  
How to eat it: Dip it in mustard, take a bite, and repeat.

### What to Eat Them With

- Sauerkraut!**  
The most traditional wurst side: fermented cabbage.
- Potato salad!**  
German style only: vinegar-based, with chives. NO MAYO!
- Mustard!**  
The only acceptable condiment on a wurst. (Any style is fine.)
- Horseradish!**  
The spicy root is grated down and adds heat to any wurst.
- Hard Rolls!**  
The crunchier the better! NEVER use a soft hot dog bun.
- Red Cabbage Slaw!**  
Vinegar-based. NO MAYO. You hear us? NEVER MAYO!

Graphic by Kristyn Pomranz

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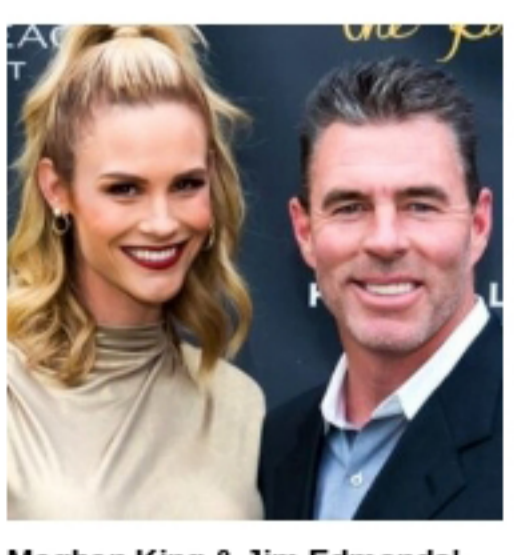
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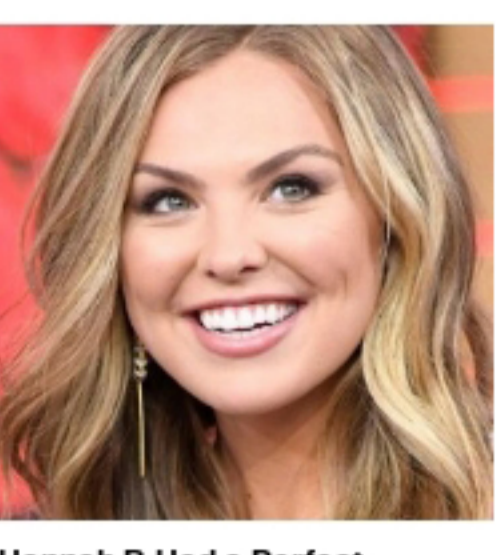
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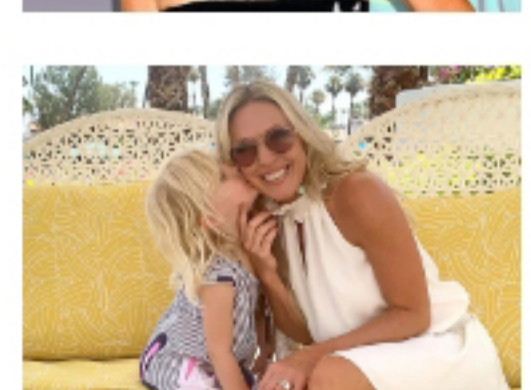


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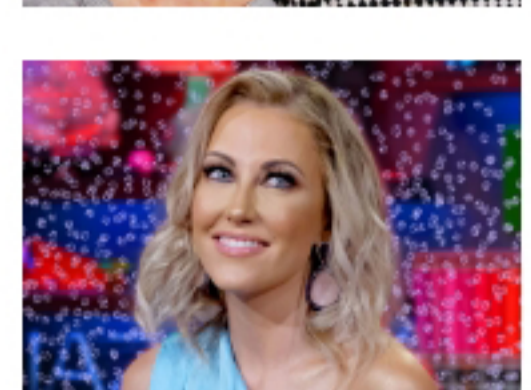
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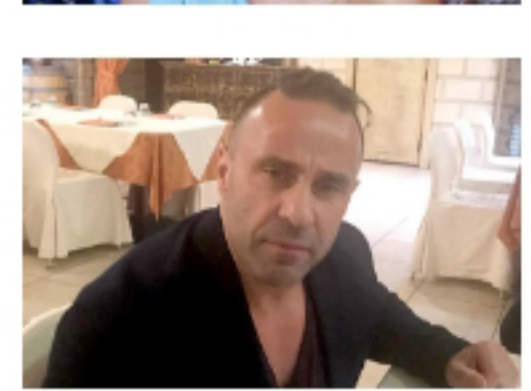
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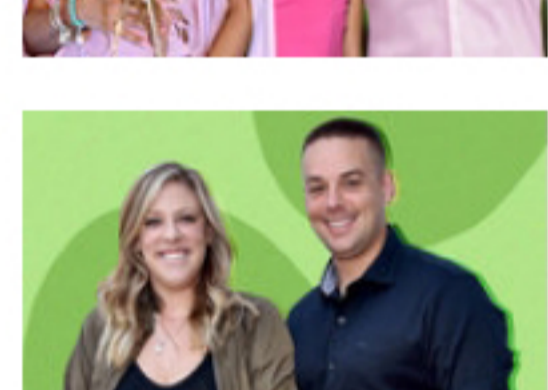
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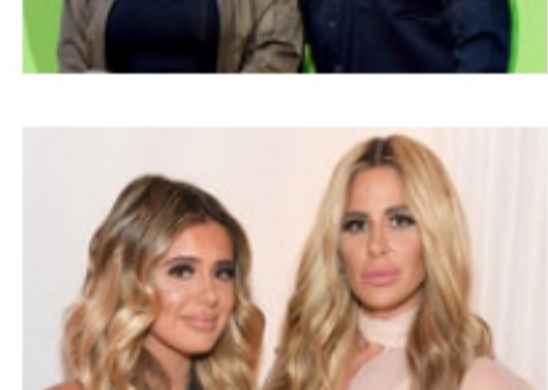
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