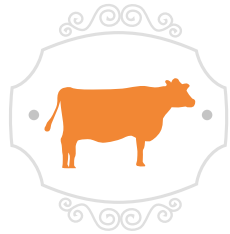
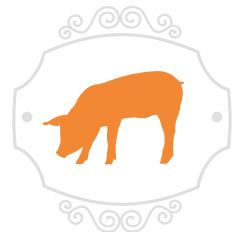


GET LINKED IN - EVERYTHING YOU NEED TO KNOW ABOUT



# SAUSAGES



In Wisconsin, the wurst is actually the best. Grilled, sliced, cured or smoked, cheeseheads have a reputation for loving the almighty bratwurst as much as a cold beer or an aged cheddar.

And, although brats undoubtedly reign supreme, Wisconsin has a great deal more to offer carnivorous consumers than just the one fan favorite.

"Wisconsin makes more liver (sausage) than any other state," explained Jeff Sindelar, a UW-Madison and UW-Extension meat specialist.

But Wisconsin is known for its specialty brats, added Sindelar.

Specialty sausages seem to be trendy in the Dairy State, with many meat markets cranking out dozens - or hundreds - of different varieties. Louie's Finer Meats in Cumberland is one such market that prides itself on volume and variety.

According to co-owner Louie E. Muench, his market produces 100 different types of bratwurst and more than 500 different types of sausages, which have won the shop more than 400 state,











national and international awards since 1975, including eight golds and three other medals at the IFFA show in Frankfurt, Germany, a leading international meat trade fair.

With so much variety in the world of sausages, the State Journal turned to the expertise of Sindelar and Muench to highlight 10 of the sausages that Wisconsinites love best.

Amanda Finn - Wisconsin State Journal



## 10 popular types of sausages

Sausage and country of origin	Defining characteristics	
 <p><b>Summer sausage, Germany</b> Summer sausage can normally be kept without refrigeration, and is usually made from beef, pork or sometimes venison. Traditionally in Wisconsin, the sausage is fermented with a low PH to slow bacterial growth increasing shelf life. <b>Traditional use:</b> Snacking or on sandwiches</p>	<ul style="list-style-type: none"> <li>Key spices include nutmeg, coriander and mustard seed</li> <li>Tangy flavor</li> <li>Long shelf life.</li> <li>Soft yet slightly crumbly texture</li> </ul>	DRY & SEMI-DRY SAUSAGES
 <p><b>Landjaeger, Germany/Switzerland</b> A regional favorite of many outdoor enthusiasts, landjaeger is usually sold in pairs. Prior to smoking and drying, the sausages are often pressed into a mold which gives the landjaeger its signature look. <b>Traditional use:</b> Snacking</p>	<ul style="list-style-type: none"> <li>Often in pairs</li> <li>A firm and chewy texture</li> <li>Not too bland and not too spicy</li> </ul>	
 <p><b>Snack sticks, United States</b> Yes, snack sticks are their own type of sausage. These dried sausages have become popular in Wisconsin and across the U.S. Most varieties are similar to traditional fermented sausages such as salami and pepperoni. <b>Traditional use:</b> Snacking</p>	<ul style="list-style-type: none"> <li>Often spicy with a "snappable" texture</li> <li>Popular to "jazz" up with different ingredients such as cheese or jalapenos</li> <li>Slender form</li> </ul>	
 <p><b>Ring Bologna, Italy/Germany</b> This type of sausage gets its name from its long tubular form that tends to make a "ring" shape. Although it is often reheated by frying or boiling, ring bologna is purchased fully cooked. The casing is meant to be peeled off before eating. <b>Traditional use:</b> Dinner sausage</p>	<ul style="list-style-type: none"> <li>Larger dimension</li> <li>Ring shape</li> <li>A true family dinner sausage which demands a family or group dining experience</li> <li>Often firm and slightly dry</li> </ul>	COOKED SAUSAGES
 <p><b>Smoked sausage, Central Europe</b> Smoked sausages are smoked and cured, and do not require any further cooking before eating. A prime example would be a mettwurst. Most smoked sausage has an edible casing and is sold in link or rope form. <b>Traditional use:</b> Dinner sausage</p>	<ul style="list-style-type: none"> <li>Juicy with a satisfying smooth texture with a salty/peppery taste</li> <li>Cured and smoked pork</li> <li>Robust deep bodied smoked flavor and often a darker mahogany color</li> </ul>	
 <p><b>Frankfurter, Germany</b> Before sausages similar to what we call hot dogs or wieners became popular in the U.S., the frankfurter was served at imperial coronations in Germany. The origin of the frankfurter dates back to 13th century Germany. <b>Traditional use:</b> Grilled or boiled. Served on a bun</p>	<ul style="list-style-type: none"> <li>Precooked</li> <li>Mild</li> <li>Easy to use</li> <li>Known for variety and versatility</li> <li>Enjoyed by all ages and appropriate at nearly all food venues</li> </ul>	
 <p><b>Polish sausage, Poland</b> Kielbasa is one of the best known Polish sausages; however, the name is a generality for many types of Polish sausage. Often, these sausages were named after the area or town where the recipe was developed. <b>Traditional use:</b> Dinner sausage</p>	<ul style="list-style-type: none"> <li>Key spices include garlic and mustard seed</li> <li>Coarsely ground</li> <li>Often found in a ring form for serving a family</li> <li>Very popular for bringing dishes such as pasta or casseroles "alive"</li> </ul>	FRESH SAUSAGES
 <p><b>Bratwurst, Germany</b> A staple of grilling in Wisconsin, this highly seasoned sausage is made from pork, beef or veal. Although there are many variations, traditional brat flavor comes from a mix of pepper, salt and nutmeg. Sometimes garlic, lemon or sage is also included. <b>Traditional use:</b> Grilled or boiled. Served on a bun</p>	<ul style="list-style-type: none"> <li>Mostly pork</li> <li>Mix of spices</li> <li>Medium-coarse</li> <li>The most "grillable" sausage</li> <li>Has a good "snap", followed by a burst of flavor and juiciness, and smooth finish</li> </ul>	
 <p><b>Italian sausage, United States</b> Italian sausage in the U.S. most often refers to pork sausage that is seasoned with fennel or anise. Italian sausage can usually be found in mild, hot or extra hot versions and in link or rope form. <b>Traditional use:</b> Side item often associated with Italian food</p>	<ul style="list-style-type: none"> <li>Key spices include fennel and red pepper</li> <li>Often spicy and coarse ground</li> <li>A key ingredient for Italian cooking</li> <li>A more "sophisticated" version of pork sausage</li> </ul>	
 <p><b>Liverwurst, Germany</b> Liverwurst comes in many flavors and varies from region to region. Some varieties are sliced, but most are the spreadable type. The sausage must contain at least 30 percent pig, beef or veal liver to be referred to as a liverwurst. <b>Traditional use:</b> Spread on bread or crackers</p>	<ul style="list-style-type: none"> <li>Made from liver</li> <li>Key spices include marjoram and allspice</li> <li>Onion and bacon are also common</li> <li>A meat delicacy with strong and sophisticated flavors</li> </ul>	LIVER SAUSAGE

### Low and slow

Cooking sausages too fast or too hot of a flame just burns the outside and doesn't cook the inside. It's better to have a lower flame or move the sausages away from the direct heat. "It's not a race," said Ron Schroder, brand manager for Johnsonville Sausage. "It helps flavors develop and helps them not get burned."

### Liquid or no liquid

Perhaps the most controversial part of the sausage debate is whether to cook them in beer before grilling, after grilling or at all. "It's not necessarily recommended, it's just another way people choose to do it," Schroder said. The key is to not overcook or overboil fresh brats before they get on the grill. If they are cooked brats, par-boiling doesn't have much effect.

### Don't par-boil specialty brats

John Lehman of Jim's Meat Market said the flavors of a par-boil or soak could interfere with the flavors that have been added to the meat already. Don't poke them: Use tongs on the grill, and not a fork. Poking the sausage causes the juices to leak - making a mess of the fire and impacting the sausage itself. "You don't want to poke them because you're going to dry them out," said Judy Cottrell of Bavaria Sausage. "You want to leave those good natural juices in there, or you're going to ruin it."

### Get them to 160

The safe cooking temperature for ground beef, pork, lamb or veal should be 160 F, according to the USDA. Uncooked sausages that contain ground turkey or chicken should get to 165 F.

- State Journal archives

## Local specialties

**Jim's Meat Market** co-owner John Lehman said, that for a few weeks leading up to St. Patrick's Day, they sell a specialty Reuben brat. The Reuben brat is packed with sauerkraut, corned beef, and Swiss cheese and can - for the first time starting this year - be paired with rye brat buns from Madison's own Colonial Bakery.

Jim's at 1436 Northport Dr. on Madison's North Side, is also known for their beer, onion & cheese brats, which are crafted using Ale Asylum beer. According to Lehman, using Ale Asylum's beer makes the brats particularly popular since people like that they are "using local beer in our local brats."

**Ruef's Meat Market**, 538 First St., New Glarus, specializes in Swiss kalberwurst which is a finely ground veal sausage, said employee Chris Hessling. The kalberwurst can be purchased as a one pound link or brat sized at Ruef's. They can be served with butter, onions, noodles, or spaetzle for a traditional Swiss dinner experience.

**Bavaria Sausage**, 6317 Nesbitt Road, Fitchburg, specializes in meat products that are authentically German. According to owner Judy Cottrell, the two most unique and popular items in her shop are the Nurnberger bratwurst and the Munich weisswurst bockwurst.

The weisswurst is a sausage specialty from Munich and is a very mild veal sausage.

Cottrell said that "you serve (weisswurst) with beer and sweet mustard. It's made with veal and milk...and babies like it because it's mild for their stomachs."

Whereas Nornburger bratwurst are long, skinny, and robust with spice, and is "better than any breakfast sausage you've ever had," Cottrell said.



SOURCES: Jeff Sindelar, UW-Madison; Louie E. Muench, Louie's Finer Meats; State Journal research

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