

BOCKWURST



Bockwurst sausage is very similar to Wiener and Frankfurter sausages, but varies in size. The name of the Bockwurst sausage is due to the fact that it was formerly served as an accompaniment to Bock beer.

Originally Bockwurst sausage made with beef, but nowadays it is mainly made with pork.

Bockwurst sausages are eaten hot or cold, individually or in pairs, grilled or fried and it is also served with mustard or potato salad and most commonly with soup made with peas, lentils or potatoes.