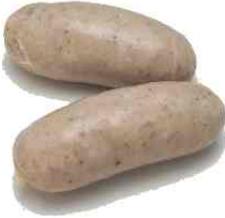


Varieties & Definitions:



andouille = Cajun andouille = Louisiana andouille

Pronunciation: ahn-DWEE or ann-DO-ee **Notes:** This is a spicy smoked Cajun sausage that's used in jambalaya and gumbo. Don't confuse it with the milder French andouille sausage. **Substitutes:** kielbasa



banger Notes: This is a mild British pork sausage.



blood sausage = blood pudding = black pudding = black sausage = boudin noir

Notes: These eggplant-colored sausages are made of pig's blood mixed with fat, a filler like bread crumbs, and other flavorings that vary from region to region. They're usually sold precooked, but most people heat them before serving. Regional varieties include Germany's **blutwurst**, Louisiana's **boudin rouge**, and Spanish **morcilla**.

Substitutes: zungenwurst OR boudin blanc



bockwurst Pronunciation: BAHK-wurst OR BAHK-vurscht

Notes: This is a mild German sausage made with veal, pork, milk, and eggs, and seasoned with chives and parsley. You need to cook it before serving. Use it soon after you buy it--it's very perishable. **Substitutes:** bratwurst



boerewors = boeries = wors = boerewurst

Notes: This is a spicy South African farmer's sausage, made with beef, pork, and pork fat, and seasoned with coriander. You need to cook it before serving.



boudin blanc = white boudin = white pudding

Pronunciation: boo-DAH N BLA H N **Notes:** This is a white sausage made of meat (pork, chicken, or veal) and rice. France produces a very delicate milk-based version, while the Cajun version includes a lot of rice as a filler, making it chewier and more flavorful.



bratwurst Notes: This is made with pork and sometimes veal, and seasoned with subtle spices. It usually needs to be cooked before eating, though some markets carry precooked bratwurst..

Substitutes: weisswurst OR boudin blanc OR bockwurst



chipolata sausage Pronunciation: chippo-LAH-tuh

Notes: These pork sausages are as small as Vienna sausages, but they're much spicier. **Substitutes:** Vienna sausage OR cocktail wieners



chorizo, Mexican Shopping hints: This is fresh pork mixed with lots of spices. Don't confuse Mexican chorizo, which needs to be cooked, with Spanish chorizo, which is dry-cured. **Substitutes:** Italian hot sausage OR mild Italian sausage OR spicy breakfast sausage OR Spanish chorizo



chorizo, Spanish Shopping hints: Don't confuse Mexican chorizo, which is moist and needs to be cooked, with the Spanish version, which is dry-cured and ready-to-eat. Spanish chorizo is made from pork, and it's very hot and spicy. **Substitutes:** kielbasa OR pepperoni OR other dry-cured pork sausage OR linguisa (hotter) OR Mexican chorizo (This needs to be cooked)



cocktail wieners Notes: These are smaller than hot dogs, but larger than Vienna sausages. **Substitutes:** hot dog (cut into smaller pieces) OR Vienna sausages



Cumberland sausage Notes: This British pork sausage is usually displayed in markets as a long coil, and it's sold by the length rather than by the link. It's often baked in the oven with cabbage and potatoes.



French andouille sausage **Pronunciation:** ahn-DWEE
Notes: Don't confuse this with Cajun andouille, which is much spicier. **Substitutes:** andouillette (smaller)

hot dog = wiener = weiner (a common misspelling) = frankfurter = frank = tube steak = wienerwurst = griddle

Notes: An American staple, hot dogs are mild, smoked, and usually skinless sausages that are traditionally served in a bun with relish and mustard. They've declined in popularity in recent years because they're relatively high in fat and sodium. This decline was hastened in late 1998 when several people died after being exposed to Listeria, a deadly bacterium which was traced to some improperly prepared hot dogs and deli meats. **Substitutes:** Vienna sausage OR bockwurst OR banger



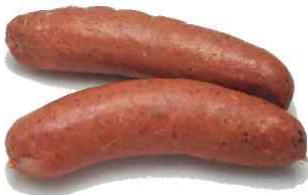
Italian sausage **Notes:** This is a pork sausage that's often added to pasta sauces. Varieties include **sweet Italian sausage = mild Italian sausage**, which is flavored with garlic and fennel seed, and **hot Italian sausage**, which also has a shake or two of crushed chile peppers. It's sold either as links or in bulk. Cook thoroughly before serving.



kielbasa = kolbasa = kolbasz = Polish sausage = knublewurst = Polnische wurst **Pronunciation:** kill-BAH-suh or keel-BAH-suh or (in Poland) KEHW-bah-sah

Notes: Kielbasa are smoked Polish sausages made with pork and/or beef and flavored with garlic, pimento, and cloves. They come already cooked, but most people heat them before serving.

Substitutes: andouille OR Spanish chorizo OR linguica



knackwurst = knockwurst = knoblauch

Pronunciation: NAK-worst OR NAK-vursht **Notes:** These smoked beef sausages are seasoned with lots of garlic. They should be cooked before eating, and they're often served like hot dogs or smothered in sauerkraut. **Substitutes:** hot dogs





kolbasz Notes: This Hungarian sausage is similar to Polish kielbasa, except that it has paprika added to it. **Substitutes:** kielbasa



landjager = landjaeger Notes: The name means "hunter," perhaps because this smoked beef sausage needs no refrigeration and is handy to take on hunts. Look for thin flat sticks in German delis. **Substitutes:** pepperoni OR salami



linguica = linguica Pronunciation: lin-gwee-SAH
Notes: This is a fairly spicy Portuguese smoked garlic sausage. You need to cook it before serving it.
Substitutes: linguica OR kielbasa OR Spanish chorizo OR andouille



loukanika Pronunciation: loo-KAH-nih-kah **Notes:** This spicy Greek sausage is made with lamb, pork, and orange rind. Cook it before serving.



merguez sausage = mirkâs Notes: This North African lamb sausage is seasoned with garlic and hot spices. It's often used in couscous dishes.



pepperoni Notes: This spicy sausage is made with beef and pork. It's hard and chewy, and makes a terrific topping for pizza. You don't need to cook it before eating. **Substitutes:** salami OR lap cheong (sweeter) OR Spanish chorizo OR Canadian bacon (Works well as a pizza topping.)



smoked bratwurst Notes: This is a smoked variation of German bratwurst. **Substitutes:** bratwurst



Toulouse sausage Pronunciation: too-LOOZ **Notes:** This exquisite French sausage is usually made with

pork, smoked bacon, wine, and garlic. It's a great sausage for a cassoulet. Cook it before serving.

Substitutes: kielbasa (works well in a cassoulet) OR Italian sweet sausage



Vienna sausage = Vienna-style frankfurter Notes:

These small, squat hot dogs come in cans. They're often used to make hors d'oeuvres. **Substitutes:**

cocktail wieners OR hot dog (Cut into smaller pieces if you like)



weisswurst = weißwürste = white sausage

Pronunciation: WICE-wurst OR VICE-vurscht **Notes:**

These are mildly seasoned German veal sausages, very light in color. Germans like to eat them with potato salad during Oktoberfest. Cook before eating. **Substitutes:** bockwurst OR bratwurst OR

boudin blanc