

# TEST YOUR

# Sausage

# KNOWLEDGE

There are hundreds of different sausages made around the world offering consumers abundant and delicious options.

Think you know your sausage? Check how many descriptions you can match with the proper names.

1. Small sausage of soft texture packed in water and sold in cans.
2. Beef or pork sausage of Polish origin seasoned with garlic.
3. Italian in origin, this sausage is made of chopped, cured pork with a small amount of beef added. Highly spiced; sometimes spicy and some times sweet.
4. Portugese sausage made of ground pork, seasoned with garlic, paprika, cumin seeds and sometimes cinnamon; brined in vinegar pickling liquid before stuffing; smoked.
5. Dry sausage, made of mildly seasoned pork with garlic; native to Italy.
6. Italian sausage, eaten sliced, made of cured pork and beef, mildly seasoned with coriander, garlic and nutmeg with cubes of white fat giving it a speckled appearance.
7. Breakfast sausage made of ground pork or pork and beef and steel cut oats and spices.

## Match the proper names

8. Dry sausage, often highly seasoned with tangy fermented flavor. Usually made of beef and pork, seasoned with garlic, salt, pepper and sugar. Eaten sliced.
9. Liver sausage which must contain at least 30 percent beef, pork or veal livers. Can be smoked after cooking and may include smoked meat as an ingredient.
10. Pork or pork and veal linked sausage, highly seasoned with nutmeg, sage and pepper; available fresh or cooked.



Weisswurst  
Kielbasa  
Salami  
Mortadella  
Lola (or Lolita)  
Braunschweiger  
Vienna Sausage  
Goetta  
Chorizo  
Bratwurst  
Linguica  
Frizzes



Answers:  
1. Vienna Sausage  
2. Kielbasa  
3. Frizzes  
4. Linguica  
5. Lola (or Lolita)  
6. Mortadella  
7. Goetta  
8. Salami  
9. Braunschweiger  
10. Bratwurst  
11. Chorizo  
12. Weisswurst

11. Spanish sausage made from coarsely cut and smoked meat; highly spiced and of a diameter similar to a frankfurter.
12. German white sausage, made of pork and veal, mildly spiced; typically four inches long and plump.

National **HOT DOG & SAUSAGE** Council

**NAMI** NORTH AMERICAN  
MEAT INSTITUTE  
MeatPoultryNutrition.org

**Scoring:** 10 or more correct: Great work -- you're a 'wiener'! 9 or fewer correct: 'Goetta' you some sausage and study up! 6 or fewer: Frankly, we suspect you are a vegetarian.