

## BLOOD SAUSAGE OR BLUTWURST



Blood sausage is a sliced cooked sausage, also known as Thüringer Rotwurst, Grützwurst, Zungenwurst Speckblutwurst or Flönz in Rhineland.

Blood sausages are cooked and contain pieces of lean meat, tongue, bacon, lard and pork or beef offal in varying proportions, plus fresh blood and rind and cloves, marjoram, thyme and cinnamon add flavor.

Thuringia Rotwurst is known for being the queen of East German blood sausages. Other well-known examples of this group include Beutelwurst or literally sausage in a northern German bag and Hausmacher Blutwurst in the Frankfurt region, made according to a traditional family recipe, which is also sold as an air-dried variety.