

Nuremberg Sausages

Nuremberg's Rostbratwurst is one of the city's most famous culinary specialties, known for its small size, distinct flavor, and long-standing tradition. These sausages, typically about 7 to 9 cm in length, are made from finely ground pork and seasoned with a blend of marjoram and other spices. Grilled over a wood fire, they develop a crispy exterior while remaining juicy inside. Traditionally, Nurembergers enjoy them six e at a time, served with sauerkraut or potato salad and a side of horseradish, often paired with a fresh local beer.

For those wanting to learn more about the history of these sausages, the Museum Nürnberger Bratwürste provides a fascinating journey through centuries of sausage-making. It delves into the origins, production methods, and cultural significance of the Nuremberg Rostbratwurst. The museum showcases historic recipes and explains how these sausages became a protected regional specialty.

After a museum visit, stopping at one of Nuremberg's famous bratwurst kitchens, or "Bratwurstküchen," is a must. These traditional eateries, some dating back to the Middle Ages, offer an authentic culinary experience. One of the most iconic is the "Bratwurstglöcklein," where guests can enjoy freshly grilled sausages in an atmosphere rich with history. Whether savoring them in a rustic tavern or learning about their heritage, Nuremberg's Rostbratwurst is a true highlight for any visitor.



Go to the Website >

