

Brats and Weiss the "Wurst" Difference

(the difference between Bratwurst and Weisswurst
also similar Bockwurst.



Charles Weishar contacted me and said that in the September 28 newsletter I was comparing different styles of Bratwurst in different regions of Southern Germany, and said that in Munich the bratwurst is steamed so as not to break the skin. I was showing Weisswurst and not Bratwurst and that they are not even similar. Since Weisswurst is such a tradition Munich it is worth going into. Especially since they ARE so different .

In Portland Oregon, circa 1960 when I was growing up Weisswurst was not available in Portland, Oregon but we had a similar textured sausage called Bockwurst. This looked so odd to a young American that loved his pink colored Hot Dogs. This was pure white and didn't look like the breakfast links I got with my pancakes or the Bratwurst we did at cookouts on the BBQ.



Weisswurst

Bratwurst

A Bratwurst is a Coarser ground sausage, much the same texture as hamburger or mince, and stuffed into a casing. It is traditionally BBQued over coals or pan fried.

A Wiesswurst (or Bockwurst) is gone a further step and ground to a puree and has certain spices before it is shot

into the casing. It is never fried but cooked in water under the boiling point so the skin doesn't break.

Here is a video of how it is made.

The technique is similar to the recipe I gave for Fleischkase or Leberkäse where you grind the meat with ice to help emulsify everything.



Charles says that in Bavaria when you order the Weisswurst, a porcelain bowl comes out with the wurst in the water they were heated in. You eat your fill and they are counted when the bowl is removed and you are charged accordingly.

The traditional way to eat Weisswurst is to snip the end and peel down the casing and sort of ... "suck" the meat out of the casing.

Another way is to slice the weisswurst and cut the meat out.

I found that the former way is not as crazy as it sounds and works quite well. the skin is almost like a paper to hold the sausage and keep your hands fairly clean.

However you eat them they are a wonderful treat and Charles says he buys his Weisswurst online at Stiglmeiers



[Stiglmeiers](#)



Weisswurst is often served with a sweet and spicy mustard called Wiesswurstsenf

and also good sized Brezel
(pretzels)