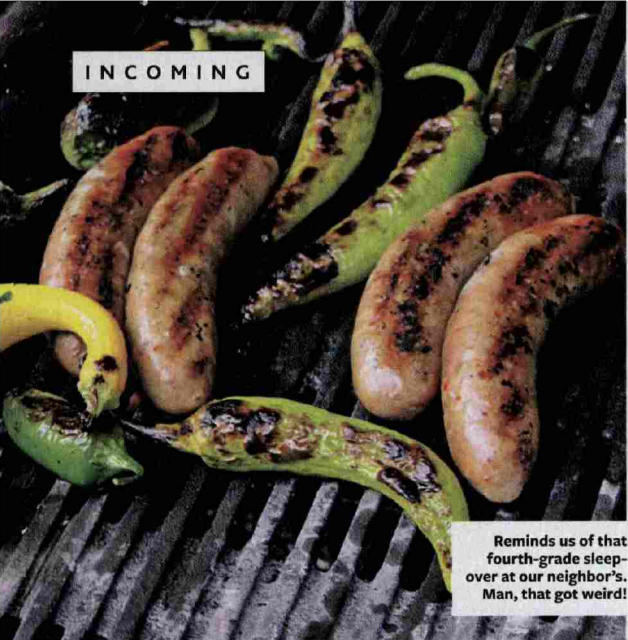


INCOMING



Reminds us of that fourth-grade sleep-over at our neighbor's. Man, that got weird!

Sausage Fest

Chris Ely, cofounder of top sausage maker Applegate Farms, gives a tasty lesson in lesser-known links.



WEISSWURST

(Germany)

Main ingredients:

Veal, garlic, pepper

How to cook: Grill this white wiener, which is a Bavarian beer hall staple. Serve on potato bun with spicy brown mustard. Tastes best when wearing lederhosen.



BOERWURST

(South Africa/
Holland)

Main ingredients:

Beef, pork, coriander,
vinegar

How to cook: Grill it. Slice it. Mix with fettuccine Alfredo and realize this is the one good thing the Dutch did for South Africa.



SUMMER SAUSAGE

(U.S.A.)

Main ingredients:

Venison, pepper,
mustard seed, dried
or smoked

How to cook: Don't, jerk-ass! It's already cooked. Serve cold on crackers with French's yellow mustard.

GRILL SKILLS

Grill sausages 15 minutes on a low gas flame or indirect heat (the grill's less-hot corners, scorch boy). *Never* poke with a fork: It lets juice—which cooks the inside—escape, screams Ely. Hey, Ely, relax man. It's just sausage, for chrissakes.



KNOCKWURST

(Germany)

Main ingredients:

Veal, pork, garlic,
cumin

How to cook: Split these lengthwise and grill. Add to an omelet, or just bun and gun into your gullet with grilled onions and sweet mustard.



KIELBASA

(Poland)

Main ingredients:

Smoked pork and
garlic

How to cook: Brown it. Place in bun. Pile on sauerkraut. Scarf. Do not speak to a woman until you brush your teeth for at least 45 minutes.