

PRESS INFORMATION

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Three in a Bun (“Drei im Weggla”)

Whether lying atop sauerkraut in a pewter plate, with potato salad or as "three in a bun" – Nuremberg fried sausages are amongst the most popular and scrumptious treats in the Franconian metropolis. Thick as your thumb and crackling brown, they taste best fresh from a beechwood grill.

There are many legends surrounding the origin of the Nuremberg fried sausage: It was said to have been made small enough to be sold and pushed through medieval Franconian keyholes to ravenous and willing-to-pay clients arriving after curfew. What is certain is that the Nurembergers banked on "quality, not quantity" and preferred the small and fine to the coarse Franconian offerings. Thanks to the brisk trade with the Orient Nuremberg had access to unusual and exotic spices even in the Middle Ages.

Then as now the production is subject to strict standards: Only select first-class pork without tendons or rind and a seasoning mixture with a quintessential touch of marjoram are filled into narrow sheep sausage casings and twisted off after seven to nine centimeters. They are approximately one and a half centimeters in diameter and weigh 25 grams.

Since August 2003 the name "Nuremberg fried sausages" as well as "Nuremberg grilled sausages" has been protected throughout the EU: Only sausages manufactured according to traditional recipes within the urban area of Nuremberg may call themselves the above. This has not affected their popularity in the least. More than 1.4 billion sausages are produced year after year – and sold all over the world.

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