

How to cook the Hungarian Hurka and the BBQ Sausages?

The Hungary cuisine produces a vast number of types of sausages. Different regions in Hungary may have their own sausage recipes and tastes. Hungarian sausages may be boiled, fresh or dried and smoked, with different spices and flavours, “hot” or “mild” spiced.

The Hurka are boiled sausages that come in two main types liver sausage (“májas”), and blood sausage (“véres”). The main ingredients are liver and rice, or blood and rice along with spices, pepper and salt added to give each a distinct taste.

You can buy from us the liver sausages type.

Traditional cooking method, we recommended to you this way:



Defrost the Hurka and the BBQ sausages in the fridge on the previous day.

Preheat the oven for 200 C. Put the Hurka and the BBQ sausage on a oven tray, cover with foil. Don't need to put any extra fat in the tray. Place in the oven. Leave at 200 C for 15 minutes, then bake at 180 C for 20-25 minutes, then remove the foil, turn the meats over and bake for another 10-15 minutes until they are crispy.

Slice bigger pieces the sausages and serve with mashed potato OR put cubed potato next to the sausages and bake in the oven together.

EXTRE delicious trick for side: make a fried Saurkraut!

While the sausages make, put the saurkraut in a medium pan with oil. On low heat fry 10 minutes, sprinkle with salt, and pepper, 1/2 tsp caraway seeds. Increase the heat and add 1 tbsp granulated brown sugar, fry until gold.

Enjoy it :)