Take a Bite out of Excellence

A Journey Through the Land Of...

Dewig Sausage

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Haubstadt, IN
Dewig’s Sausage has proved its excellence through the years by winning countless national and international awards. Its distinctive taste and countless varieties have made it a staple product in every household.

**Dewig’s Cooked Sausages**

**German Bologna** - Our #1 selling product. This bologna has been made for generations at Dewig Meats and has been perfected with a precise blend of beef, pork, and old world German Spices.

**American Bologna** - An all pork bologna with a mild more traditional bologna flavor. A great sandwich bologna.

**Summer Sausage** - A mild seasoned sausage made with beef and pork. This is a great all around snack item that goes great with crackers.

**Beef Summer Sausage** - Fresh cuts of lean beef, strong seasoning, and old fashion workmanship make this sausage a winner. A very intense beef and spice flavor.

**Old World Summer Sausage** - A strong, robust flavor makes this summer sausage stand out. A beef and pork variety with great flavor.

**Wisconsin Style Summer Sausage** - A slow smoked summer sausage with a strong but smooth tangy flavor. This sausage will prove to be a snacking favorite.

**Summer Sausage with Cheese and Jalapeno** - This mixture of cheese, meat, and a spicy kick is a reminder of how good a cold sausage can be.

**Bierstube Bratwurst** - An all pork bratwurst made from an original recipe directly from Germany.

**Hot Bratwurst** - This is a spicy version of the traditional Dewig Bratwurst.

**Grefe Hot Bratwurst** - A very hot and spicy Bratwurst for those who want to live dangerously.

**Beef Bratwurst** - A bratwurst made of beef with the same recipe as our Bierstube Bratwurst

**Bratwurst Burger** - The same Bierstube Bratwurst in a handy patty form. Great for any summer cookout.

**Braunschweiger** - An old family recipe and a national award winning product; made of pork, cured meat, and bacon.

**Kielbasa** - A blend of both beef and pork, fresh cured meat, stuffed in a small natural casing; a real sausage tradition from Eastern Europe.

**Smoked Sausage** - A traditional smoked sausage made of pork, seasoned the old German way.

**Knockwurst** - The rich flavor of beef and pork with a hint of garlic stuffed in a small all-natural casing; an old world favorite!

**Mettwurst** - An all pork product a unique blend of spices; an all-American twist to an old world favorite. A new grilling delight!

**Old Fashion Franks** - The type of hot dog your Grandpa and Grandma grew up with. The franks are in an all-natural casing with distinctive flavor.
**Red Hots** - Same frank as the Old Fashion Frank with a little kick of cayenne pepper.

**Angus All Beef Franks** - A skinless product made entirely of beef with the same spices as our famous jumbo wieners.

**Skinless Wieners** - The time proven all beef and pork product. An all American traditional recipe.

**Jumbo Wieners** - A beef and pork hotdog that is sure to impress. This large hotdog is great on the grill and fills up a bun.

**Polish Sausage** - A skinless product made of beef and pork, smoked to perfection and ready to heat and eat.

**Polish Sausage with Cheese** - Our original Polish Sausage with an accompaniment of cheese for all cheese lovers. A national and international grand champion.

**Liver Ring Sausage** - The Haubstadt version of an old German sausage. This sausage recipe comes from the days of home butchering.

**Blutwurst (Blood Sausage)** - A German delicacy sparingly produced in the United States. This sausage’s unique and flavorful characteristics are only known to the true sausage lovers.

**Bockwurst (Easter Sausage)** - A pork sausage usually associated with Spring. Bockwurst and Bock Beer are an old time German tradition. Bockwurst is stuffed in natural casings and pre-cooked. A heavy green onion flavor is normal.

**Dewig’s Fresh Sausages**

**Grandpa John’s Rope Sausage** - Rope sausage made with Dad’s favorite spices. It’s been made the same way for years and years!

**Green Onion Sausage** - An all pork sausage with a rich flavor from the Cajun bayou. A great new flavor for the Midwest, and an onion lovers dream!

**Frenchwurst “Tripe” (pronounced tri-pay)** - An old French sausage recipe combining lean pork and real onions with original salt and pepper based seasoning.

**Piggy Links** - Same sausage as Grandpa John’s Rope Sausage, only in small breakfast links.

**Andouille** - An all pork variety that will light up your taste buds! Chili pepper is a star in this spicy blend.

**Mild Italian** - A traditional mild Italian, spicy pork sausage with old world seasoning.

**Hot Italian** - The same traditional Italian sausage with a touch of spice.

**Sweet Italian** - The same traditional Italian sausage with a wonderful hint of sweetness.

**Pan Sausage (1 lb. Chub Frozen)** - The same all pork sausage we have been making for years!

**All Natural (1 lb. Chub Frozen)** - This sausage is made of all pork with salt and pepper seasoning only. A simple pleasure!

**Southern Style (1 lb. Chub Frozen)** - A more flavorful spicy sausage with just the right amount of sage and red pepper.

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**Over 100 years of Quality Meats**