




BEST ANDOUILLE



BEST CHORIZO



BEST OF THE 'WURSTS



BEST KIELBASA



BEST ODDBALL



BEST ANDOUILLE
Applegate Farms
Smoked Pork

In the tradition of Southern cuisine, this Cajun-spiced pork sausage packed "serious heat," but tasters loved how the greasy sheen on these pepper-flecked links "cut through the spiciness." Judges praised its "crunchy casing," too. (\$6.99 for 12 ounces, at select stores including Whole Foods Market)



BEST CHORIZO
D'Artagnan

This Spanish-style pork sausage caught tasters' attention with its "bright orange" coloring. (That's thanks to paprika, chorizo's signature flavoring ingredient.) Judges also loved its "smoky spice," leading one to call it "an ideal choice for paella." (\$7.99 for 20 ounces, dartagnan.com)



BEST OF THE 'WURSTS
Shady Brook Farms
Turkey Bratwurst

This "moist and hearty" turkey brat goes by two names—shoppers outside of the Northeast and Mid-Atlantic regions should look for the Honeysuckle White brand name. No matter what you call it, the thigh-meat link's "smoky sweetness" and "warm spices" reminded tasters of breakfast sausage. (\$3.35 and up for 20 ounces, at select stores including Wal-Mart)



BEST KIELBASA
Hebrew National
Beef Polish Sausage

Although Polish sausage is typically made with pork, this beefed-up version had everyone begging for a side of sauerkraut. Tasters noted its "meaty goodness"—Hebrew National's select cuts of beef have no artificial colors or flavors. The grill-perfect "crackling skin" also wowed judges. (\$4.99 for 12 ounces, at select stores including Wal-Mart)



BEST ODDBALL
Dietz & Watson Buffalo
Chicken

This "hot wing in sausage form" may be a new flavor, but the Dietz family has been crafting sausage from old-world recipes for more than three generations. The "true hot-sauce flavor" left a "healthy heat" on our tongues. The one missing link? As one taster said, "It just needs blue cheese!" (\$3.99 to \$4.29 for 14 ounces, at grocery stores)