13 BULGARIAN TRADITIONAL SAUSAGES AND COLD CUTS

The are many different kinds of Sausages ans Cold Cuts in Bulgaria, some regios are famous for their special products, like "Panguiurskite Lukanka" or "File Elena"

1 Sudjuk (суджук)

Sujuk is a dry, spicy sausage which is eaten from the Balkans to the Middle East and Central Asia.Sujuk consists of ground meat (usually beef or lamb, but horse meat is often used)

2 Lukanka (луканка)

Is unique to Bulgarian cuisine. Lukanka is semi-dried, has a flattened cylindrical shape, and is hung to dry for about 40 to 50 days . The "Lukanka panagyurska" of Panagyurishte has obtained an EU-wide Traditional specialities guaranteed (TGI) denomination.

3 Babek (БАБЕК)

Babek is a classic Bulgarian dried cured sausage cured with a specific mix of spices and herbs from the region of Karlovo. Really good as an appetizer for rakia and wine.

4 Krenvirshi (Кренвирш)

Is a thin parboiled sausage traditionally made of pork and beef in a casing of sheep's intestine, then given a low temperature smoking.

5 File Elena (Филе Елена)

Is a specific dried raw meat product made from pork tenderloin. The name comes from the town of Elena in northern Bulgaria, in the foothills of the forested Elena Balkan mountain range.

6 Shpekov Salami (Салам Шпек)

Authentic Bulgarian salami prepared from fresh beef and pork with minimal amount of salt and natural spices.

7 Karnache (Карначе)

Karnache is one of the signature Bulgarian fresh pork sausages seasoned with spices in a sheep casing.

8 Petrohan salam (Петрохан)

Petrohan is a traditional dried cured raw sausage made with pork and veal and special selection of spices, including the very Bulgarian savory, it is lightly smoked.

9 Kebapche (Кебапче)

Grilled minced meat with spices. The meat is shaped into an elongated cylindrical form, similar to a hot dog. Typically, a mix of pork and beef is used, the preferred spices are black pepper, cumin and salt.

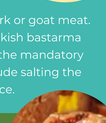
10 Kyufte (кюфте)

Meatballs of minced pork meat, seasoned with traditional spices and shaped in a flattened ball.

11 Pastarma (Пастърма)

Is a delicacy of beef, sheep, pork or goat meat. The word derives from the Turkish bastarma and means "squeezed meat", the mandatory stages of the preparation include salting the meat and drying in an airy place.

12 Slanina (сланина)



Is a traditional, predominantly Slavic food consisting of cured slabs of fatback (rarely pork belly), with or without skin.

13 Bahur (вахур)

is a Bulgarian delicacy belonging to the group of sausages. It has pronounced taste qualities and is made of trifles and blood of sheep, cattle or swine extruded into the gut of the animal.The mixture is kneaded and pushed into the pre-turned and washed gut. Prepared sausages are boiled and ready for consumption.

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