

German Cuisine Tempts The Palette With Its Diversity

German cuisine recipes were often the start of many other dining sensations throughout Europe and North America. Sausage dishes are a good example, as well as meatloaf and the frankfurters you enjoy at sports events.

German cooking is famous for its wide diversity and healthy preparation. The Germans are proud of the hundreds of various dishes and beverages their country provides.

When visiting Germany and traveling through the different [regions](#), you will become familiar with the [German food](#) popular in each area. For instance, if you are visiting [Thuringia](#), you would most certainly stop and try some sausage such as Feldkieker, a cured sausage that is dried up to eight months.

When in [Bavaria](#), feasting on some hearty fare is a must. The chilled minced pork, beef and liver (or *Leberkäs*) is a favorite, as well as dumplings known as *Knödel*.

Southern Germany is known for its *Gugelhupf*, known in the United States as a bundt cake. This bread with raisins and almonds is a big hit in both countries.

No resident in Germany will ever give up his or her addiction to German Cookies, thus it makes sense for you to taste some to see what all the fuss is about. :-) *Elisen Lebkuchen* is a type of gingerbread cookie baked on a wafer. The *Schoko Pfeffernüsse* is a gingerbread cookie with dark chocolate on top.

Around almost every corner, you'll find German candy sold. Delicious morsels of delight, perhaps you would do best to select a few rather than go overboard. You'll love the marzipan, which is made from almonds and sugar. It comes in all shapes and sizes.

[German chocolate](#) is famous throughout the country, and again, you'll find some available in all parts of Germany. Chocolate lovers buy tons of bonbons, chocolates filled with brandy or other liqueurs, and bittersweet or dark chocolates. The choices are virtually endless. (I personally love the flavors *Nougat* and *Haselnuß*. :-)

A famous part of German cuisine is the fabulous [German coffee](#) available in all regions. In fact, it was the German woman, Melitta Bentz, who invented the coffee filter! Since then, German coffee experts have been able to extract the full flavor of the beans, as well as maintain the healthy aspects of the brew.

If you are brewing your own, the popular German coffee brands widely available are Jacobs, IDEE Kaffee, or Dallmayr, to name a few. Of course in restaurants, you must try the local brew to savor the special blends.

When discussing German cuisine, we can't leave out German beer! [German beer](#) is truly unequaled anywhere. In fact, in Bavaria you'll find the world's oldest brewery. It's not expensive, and as you go from region to region, you should try the local beer of each area.

Another thing we can't leave out is [German wine](#), which is known for its lightness and balance. Vineyards on the hillsides along the Rhine, Mosel and other rivers make for the perfect growing conditions. Some stick with a white wine and avoid sweet wines by ordering dry (trocken) or semidry (halb trocken) wines; others (like me) opt for sweet wines (lieblich) like *Spätlese* and *Auslese*. :-)

German gourmet is always a pleasure, and there are many restaurants to guide you in your choice of dining delicacies and the German cuisine you'd prefer. Experiment and don't be afraid to try something new. You could miss out on something grand.

All in all, German cuisine offers important food experiences, whether a full course meal or a divine dessert. There are many choices and you should try as many as possible during your stay in Germany.