

San Diego Food Finds Blog

Sausage Is American Crowd Favorite

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Pigs In A Blanket At Tavern

What sounds better than your favorite ground meat combined perfectly together with salt and unique spices? Absolutely nothing! The beloved and well-known sausage is an American crowd favorite and whether you like your sausage nestled in a bun, mixed in with your main dish, or on a cutting board paired with sauces, these bad boys are loaded with big time flavor ready to be discovered. The best part is that these San Diego restaurants have you fully covered in the flavor department, serving up the juiciest sausage dishes in town and redefining your idea of a proper sausage.

This farm-to-table eatery boasts a menu of fresh and sustainable ingredients, providing customers with simple and authentic flavors sourced from local organic farms, as well as cage-free, and hormone-free meals. Mosey on into [Farmer's Bottega](#), located in Mission Hills and experience a carefully crafted, nutritious meal that embraces the "farm-to-fork" concept with every mouthful. Set

in a farm-house space complete with vintage décor, your jaw may drop farther than you knew possible. Their vast selection of dishes, showcases an amazing flavor combination and their **Wild Boar Sausage Risotto**, is one to note. Served with roasted cherry tomatoes, wild mushrooms, and crispy Brussel sprouts, this sausage dish is teaming with distinct tastes and textures. The contrast of creamy risotto and savory wild boar sausage portrays the experience the chef's at Farmer's Bottega aim to display through their dishes, without ever compromising quality ingredients.



Bacon Wrapped Garlic Corn Dog At Common Theory Public House

[Encontro](#), located in the heart of North Park is a community hub where craft beer and authentic cuisine assemble impeccably. This unique spot serves up house made sausages using only the freshest and most custom grinds. Amongst the favorites, is the **Italian Sausage**, a Duroc pork blend with oregano, sweet garden fennel, served on a French roll and accompanied by grilled sweet peppers, grilled onions and banana peppers, cooked to excellence on an open flame grill. If you're in the need to take the sausage experience a little further, add any topping to your roll from kimchi to tzatziki sriracha aioli. After indulging in one bite of these homemade sausages, all sausage expectations you had before walking in will have to be tossed out the window.

Located in Convoy, [Common Theory](#) Public House is providing customers with a chic and fun atmosphere paired with simple Californian cuisine that focuses on enhancing natural ingredients all

while using distinct cooking techniques inspired by different ethnic backgrounds. Featuring 30-34 craft beers on tap, Common Theory must provide customers with the perfect pairings while sipping on these brews. So, they decided to take the most delicious ingredients and create the **Bacon Wrapped Garlic Corn Dog**. These corn dogs are unflawed finger food and are served with intensely-flavored Linguiça sausage, and house made dips for all of your dunking pleasures. Both bacon and sausage fried into one picture-perfect little garlic corn dog, let that sink in for a minute.

An afternoon walk on the beach might just lead you directly to [Tavern](#). This coastal-cool bar and eatery, located in Pacific Beach offers a street-side patio, a massive bar, and a vibrant setting for those who wish to continue beach festivities somewhat indoors but with food, good food. Their full-blown menu offers the best thirst-quenching, hunger-satisfying items out there, and what better than to start off with some **Pigs in a Blanket**. A little sneak-peak into the workings of this delectable appetizer might include pretzel wrapped cheddar-beer brats, honey porter mustard and ketchup, served with green papaya & jicama slaw. The combination of creamy cheese and savory sausage alongside crisp coleslaw. You'll just have to head on over and try these out yourself.

Venture out of your typical hotdog and celebrate the scrumptiousness of all things sausage at these local spots. These dishes will certainly have you coming back for more and even begging for more savory sausage combinations in your near future.