

Smoked Sausage Heating Instructions

Smoked Sausage Ingredients:

Pork, spices, natural casings, naturally smoked

Heating Instructions:

Stove Top Option: Open package and drop the sausage into a pot of water
Boil until it is thawed
Heat till centre reaches 165F

BBQ Option: Follow stove top instructions until you are able to pierce the sausage with a fork
Heat grill to medium
Score the sausages and grill on all sides until desired doneness (minimum of 165F)

Serving Suggestions: (product must be thawed)

Slice up either in disc or on the diagonal approx. 1 inch thick, saute with your favorite vegetables (I would cook the sausage and the vegetables separately then combine)
Cut up into bite size pieces and mix into a breakfast hash

For reorder or catering requests

Contact: order@smokinmeat.ca

Individual ovens vary, these are guidelines only

PRODUCT IS FULLY COOKED