

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

BACON WRAPPED SMOKED SAUSAGES



FULLY COOKED. READY TO HEAT & SERVE.

Freeze for up to 6 months.

BACON WRAPPED SMOKED SAUSAGES

OUR BACON WRAPPED SMOKED SAUSAGES are made from high quality fresh pork mixed with cheddar cheese or cheddar cheese and jalapenos, then bacon wrapped and smoked over real hickory wood for a savory & smoky delicious flavor in every bite. Enjoy sliced as an appetizer or a meal.

GETTING STARTED:

1. Allow 24-48 hours to thaw in the refrigerator before cooking.
2. Proceed to heating instructions.

METHOD FOR HEATING IN THE OVEN:

1. Pre-heat oven to 350°F.
2. Remove from the packaging and place in a baking dish. Cover with aluminum foil.
3. Bake for 35-45 minutes until bacon appears done. Optional: Use a meat thermometer to ensure temperature is 160°F.
4. Remove from the oven and let rest 5-10 minutes prior to eating.

Product is Fully Cooked.

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.