

PRODUCT  
INSTRUCTIONS

# BURGERS<sup>®</sup>

- SMOKEHOUSE -

## PORK BREAKFAST SAUSAGE

PATTIES | LINKS | ROPE | CHUB



**REFRIGERATE UPON ARRIVAL.**

If not to be used within 7 days, freeze for up to 6 months.

# PORK BREAKFAST SAUSAGE

## BURGERS' BREAKFAST PORK SAUSAGE

Only the freshest pork (including the hams and loins) are ground to make this sausage. It is seasoned with a delicate blend of spices to create a medium spiced taste. Your breakfast pork sausage has been carefully packaged and packed for shipment to insure top-quality condition when it reaches your home.

**Helpful Hint:** Thaw sausage in refrigerator and cook to a minimum of 160°F internally.

**Helpful Hint:** Use drippings for milk gravy (recipe provided) or to fry eggs.

## COOKING PORK SAUSAGE PATTIES

### PAN FRYING

Thaw in refrigerator. Preheat skillet to 350°F. Add 2 tablespoons of oil (optional). Place sausage patties in skillet. As sausage begins to fry, cover and turn approximately every 2 minutes. Cook until done (160° internally). Serve hot.

## COOKING PORK SAUSAGE CHUBS

### PAN FRYING

1. Thaw completely in refrigerator.
2. To remove chub from casing, take a sharp knife and cut through casing lengthwise. Start at one edge of cut and peel casing away from sausage. You will notice that the outer edge of the meat is firmer and you should try to retain this outer edge as you peel.
3. OR if you prefer, slice the sausage one-half inch (or less) thick and peel the casing from each slice being careful to retain the outer edge of the meat.
4. Preheat skillet to 350°F
5. As sausage begins to fry, cover and turn approximately every 2 minutes.
6. Cook until done (160° internally). Serve hot.

**Helpful Hint:** Slicing too thick or overcooking will make the sausage tough.

# COOKING PORK LINK SAUSAGES

## PAN FRYING

1. Thaw completely in refrigerator.
2. Preheat skillet to 350°F.
3. Place link sausage in skillet and cook for 8 minutes on each side.
4. Brown sausages, turning frequently.
5. Cook until done (160° internally). Serve hot.

# COOKING PORK ROPE SAUSAGES

## PAN FRYING

1. Thaw completely in refrigerator.
2. Preheat skillet on medium heat.
3. Add ¼ cup water to covered skillet
4. Cook approximately 7 minutes each side.
5. Remove cover and brown both sides of sausage.
6. Cook until done (160° internally). Serve hot.



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# PORK BREAKFAST SAUSAGE

## RECIPE IDEAS

### MILK GRAVY

- Meat drippings or sausage pieces
- ¼ cup flour
- 2 ½ cups milk

Add flour to meat drippings and stir until smooth. Add 1 cup of milk. Stir until gravy thickens. Continue to stir adding remaining milk and cooking until desired thickness is reached. Add salt and pepper to taste.



## 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.