

PRODUCT
INSTRUCTIONS

BURGERS[®]

- SMOKEHOUSE -

POLISH SAUSAGE

(KIELBASA)



FULLY COOKED. READY TO HEAT & SERVE.

Freeze upon Arrival. Keep Frozen for up to 12 months.

POLISH SAUSAGE - KIELBASA

Delicious smoked sausage, made with a flavorful blend of beef & pork meats. A timeless treasure from centuries ago in Europe, our blend was created especially for us to reflect that original heritage.

HEATING POLISH SAUSAGE

Thaw completely prior heating in the refrigerator – only the amount you plan to use immediately.

MICROWAVE

1. Place sausage on microwave safe dish.
2. Heat on High for 2-3 minutes (depending on microwave).
3. Casing may split during the heating process.

Note: If preparing more than one sausage, may need to heat additional time.

GRILLING

1. Preheat grill until it's hot.
2. Place sausage directly on the hot grill and heat for 5-6 minutes, turning frequently.
3. Casing will brown & split during heating.

PAN FRY

1. Preheat skillet until it's warm.
2. Place sausage into a hot skillet and heat for 5-6 minutes, turning frequently.
3. Casing will brown & split during heating.



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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.