



Al fresco All Natural Fully Cooked Dinner Sausage

Cooking Instructions:

(These sausages are fully cooked.)

Grill:

Grill sausage until golden brown over medium-low heat, about 7-9 minutes (turning frequently) and internal temperature reaches 165°F.

Over Broil or Bake:

Place sausages on a broiling pan about 8 inches from heat source; Broil until golden brown on all sides, turning frequently, about 7-9 minutes, and internal temperature reaches 165°F. May be baked single-layer on tray at 350°F for 7-9 minutes until golden brown and internal temperature reaches 165°F.

Pan Fry/Skillet/Sauté:

Add 1 tablespoon of olive oil or vegetable oil to skillet. Place sausages in skillet and heat on medium-high about 7-9 minutes, turning frequently, until golden brown and internal temperature reaches 165°F.

Microwave:

Lay sausage on microwave safe plate and microwave on high for 30 seconds.

Tips:

Never pierce the casing.

Our all natural chicken sausages are lean, made with skinless chicken meat and fully cooked. Piercing the casing will let out any natural juices and in turn, dry out the sausage.

Save the slicing for last!

When grilling, sautéing, or even baking, brown whole links of sausage, let cool, then slice according to recipe. This will avoid a dry sausage and keep natural juices in.