



***Al fresco All Natural Fresh Dinner Sausage***

***Cooking Instructions:***

(If sausages are frozen, thaw completely before cooking)

***Grill:***

Grill sausage until golden brown over medium-low heat, about 25-30 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 20 minutes, and internal temperature reaches 165°F. May be baked single-layer on tray at 350°F for 30 minutes until golden brown and internal temperature reaches 165°F.

***Pan Fry:***

Add ½ cup water or 1 tablespoon of vegetable oil to sausages in pan. Simmer on medium, covered for 10 minutes. Remove cover and fry for 10 more minutes, turning frequently, until golden brown and internal temperature reaches 165°F.

***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.