



Sheboygan Sausage Company Fully Cooked Skinless 4:1 Smoked Bratwurst 4/2.5 Lb Packages

Product Description - Sheboygan Has Been Delivering Quality And Nostalgia In Every Bite Since 1933. And Our Sheboygan Fully Cooked Skinless Smoked Bratwurst Certainly Upholds The Tradition.

Handcrafted And Naturally Hardwood Smoked In Small Batches. With No Artificial Flavors Or Colors, These Fully Cooked Bratwursts Are Delicious Sandwiched Between A Toasted Bun, Topped With Spicy Mustard And Sautéed Onions, Or Try Your Hand At New Favorite, Currywurst! Top Our Mouth-watering Bratwurst With Curry Ketchup And Then Top With A Sprinkle Of Curry Powder. Add A Side Of Fries For A Quick, Authentic, And Satisfying Meal!

Product Code - 1083872

GTIN - 10078305838724

Master Case

Piece Count	Net Weight	Gross Weight
4	10	11
Width	Length	Height
9"	12.12"	5.1"
TI	HI	Cube
15	7	0.32 cubic ft

Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

Preparation

Preheat Gas Grill To Medium-Low Heat. (Of Charcoal, Allow To Burn Until White Ash Forms On Embers) Place Links On Grill, 7-9 Inches Above The Heat Source. Turn Approximately 4-6 Minutes. Cook Until Golden-Brown, 25-30 Minutes.

Preheat Broiler. Place Links On Broiler Pan Or Foil-Lined Baking Pan On Center Oven Rack (7-9 Inches From Heat). Broil For 11-12 Minutes Or Until Sausage Internal Temperature Reaches 160°F, Turning Links Every 4 Minutes.

Heat Skillet To Medium. Add 1/2 Cup Water, Coarsely Chopped Onions (Optional) And Links To Skillet. Cover, Continue Heating For 10 Minutes. Remove Cover, Cook An Additional 10 Minutes Until Golden Brown.

Ingredients

Nutrition Facts

Serving Size – 4 oz

Calories 430

Calories from Fat 330

Total Fat 36g	55%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 1480mg	62%
Total Carbs 4g	1%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 18g	

Vitamin A 4%	Calcium 8%
Vitamin C 0%	Iron 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Pork, Water, Salt, Beef Sorbitol, Flavoring, Sodium Acetate, Sodium Diacetate, Sodium Phosphate, Dextrose, Sodium Nitrite.