



Fully Cooked Natural Casing 4:1 Italian Sausage Links 2/5 Lb

Product Description - A Fan Favorite Across The Country, Sheboygan Sausage Is Handcrafted The Old Fashioned Way In Small Batches. Sheboygan Sausages Deliver Quality And Nostalgia In Every Bite. Old World Recipe, Old World Flavor, Naturally Good Sausage, America's Tradition Since 1933, Naturally Hardwood Smoked, No Artificial Flavors Or Colors

Product Code - 83811

GTIN - 10078305838113

Master Case

Piece Count	Net Weight	Gross Weight
2	10	11
Width	Length	Height
9.375"	13.125"	7.5"
TI	HI	Cube
15	7	0.53 cubic ft

Storage

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

Preparation

Spray A Skillet With Cooking Spray. Add Sausage. Cook Over Medium-High Heat Until Browned, About 5 Minutes, Turning Links Often. Reduce Heat To Medium-Low. Carefully Add ½ Cup Water To Skillet. Cover And Simmer For 12 Minutes Or Until Cooked Through.

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.

Ingredients

Pork, Water, Salt, White Pepper, Fennel, Monosodium Glutamate, Sodium Acetate, Sodium Diacetate, Paprika, BHA, BHT

Nutrition Facts

Serving Size – 4 oz

Calories 340

Calories from Fat 270

Total Fat 30g	46%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 970mg	40%
Total Carbs 1g	0%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 17g	

Vitamin A 0%	Calcium 4%
Vitamin C 2%	Iron 6%

*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.