



Fully Cooked Skinless 5:1 6" Jalapeno Cheddar Bratwurst 4/2.5 Lb Packages

Product Description - A Fan Favorite Across The Country, Sheboygan 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 - 83858

GTIN - 10078305838588

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.

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.

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, Pasteurized Processed Cheddar Cheese (Cheddar Cheese [Cultured Milk, Salt, Enzymes], Water, Cream, Sodium Phosphate, Salt, Annatto, Sorbic Acid), Salt, Beef, Jalapeno Peppers, Sorbitol, Flavoring, Sodium Acetate, Sodium Diacetate, Chili Pepper, Sodium Phosphate, Monosodium Glutamate, Dextrose, Sodium Nitrite

Nutrition Facts

Serving Size – 3.2 oz

Calories 230

Calories from Fat 160

Total Fat 18g	28%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 1060mg	44%
Total Carbs 2g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 14g	

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

Milk	Contains
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*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.