









Fully Cooked Skinless 6:1 Polish Sausage Links 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 - 81590

GTIN - 10078305815909

Master Case

Piece Count	Net Weight	Gross Weight
4	10	11

Width	Length	Height
9.375"	12.75"	4.75"

TI	HI	Cube
15	7	0.33 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

Ground Pork (Not More Than 26% Fat), Water, Salt, Sorbitol, Flavorings, Ground Beef (Not More Than 26% Fat), Mustard, Sodium Phosphate, Sodium Acetate, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite

Nutrition Facts

Serving Size – 2.7 oz

Calories 170	
Calories from Fat 110	
Total Fat 13g	20%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 770mg	32%
Total Carbs 2g	1%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 11g	
Vitamin A 4%	Calcium 2%
Vitamin C 0%	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.

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