

Fully Cooked Dinner Sausages



Code No.	Item Desc	Pack Size
CV638	Mild Link Sausage 5-1 Fully Cooked	1/10lb
DB784	Hot Link Sausage 5-1 Fully Cooked	1/10lb
HD278	Andouille Link Sausage 4-1 Fully Cooked	1/10lb
HHD48	Bratwurst 5-1 Fully Cooked	1/10lb
HHD50	Cheddar Brats 5-1 Fully Cooked	1/10lb
VP504	Polish Sausage 5-1 Fully Cooked	1/10lb
LD816	Italian Beef Sliced w/Gravy	18lb total. 10lb beef. 8lb gravy

Fully cooked sausages offer convenience and reduced risk of foodborne illness, especially when compared to raw. With staff turnover or inexperienced staff, the risk of undercooked sausage is eliminated. They can be readily enjoyed without further cooking, saving time and energy. Fully cooked sausages are also easier to incorporate into meals, such as adding them to pastas or other dishes.

Extra Info:

- **Andouille Link** - Andouille is a French-American smoked sausage, particularly popular in Cajun and Creole cuisine. It's made with pork, typically including a coarse grind of pork shoulder, and seasoned with spices like pepper, garlic, and paprika. Andouille is known for its smoky, spicy flavor and is often used in dishes like gumbo and jambalaya.
- **Polish Sausage** - In essence, "kielbasa" is the Polish word for sausage, and in the United States, the terms "kielbasa" and "Polish sausage" are used interchangeably.
- **Bratwurst** - Bratwurst typically tastes like a savory, mildly spiced pork sausage, with a slight herbiness and earthiness. It's often described as similar to a hot dog, but with a more pronounced flavor and coarse texture.