



NEW-MEAT* COOKING GUIDE

REDEFINE BRATWURST



PREPARATION

Remove the product from the freezer.



IN A SAUTÉ PAN OR ON A GRILL:

1. Heat 2 tablespoons of oil in a sauté/frying pan over low-medium heat.
2. Place the sausages and cook for a total of 10 minutes. Make sure to rotate them every few minutes to ensure that the sausages brown evenly and are cooked through.
3. When cooked the measured internal temperature at the center of a sausage should read 162° F.

COOKING TIPS

- To prevent bratwurst sausages from burning quickly, cook them 'low and slow' for the best results.
- You may cover the sausages while preparing them in a pan or on a grill, to reduce splatter.
- Continuously flipping the sausages while cooking will achieve an evenly cooked, juicy result, every time.
- Recommended searing time from defrosted is 5 minutes over medium heat.
- If deep frying, fry for 4 minutes at 356° F.
- make sure the pan is not super hot
- After thoroughly cooking the product according to the specified method, it can be safely frozen and reheated later.



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*Redefine Meat Ltd. products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.

ANY DISH. ANY CUISINE. ACCROSS THE DINING SPECTRUM.

REDEFINE BRATWURST CULINARY INSPIRATION



Loaded Redefine Bratwurst



Redefine Bratwurst & mashed potatoes



Redefine Bratwurst Currywurst



Bratwurst Chilli Cheese Dog



Breakfast Sausage



Pork sausage roll



German Style Sausage and Sauerkraut



New-meat sausage in brown sauce



Christmas Sandwich

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