



NEW-MEAT* COOKING GUIDE

REDEFINE SAUSAGE



GENERAL GUIDELINES

Handling

- This product is only suitable for consumption after cooking. Follow the suggested preparation method.
- Do not eat or serve raw.

Freezing/Defrosting

- Prepare this product when frozen. There is no need to defrost.
- Use immediately after removing the product from the freezer for preparation. DO NOT REFREEZE.

Storage

- Keep frozen at or below (-18°C) before use.

Serve

- For best results serve hot.

Note

- For the most up to date product information including ingredients and allergens, please refer to the printed material on the packaging.

PREPARATION

Remove the product from the freezer.



IN A SAUTÉ OR FRYING PAN:

1. Heat 2 tablespoons of oil in a sauté/frying pan over medium heat.
2. Place the sausages and cook for a total of 8 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 72°C



GRILLING:

1. Heat the grill to high.
2. Add the product to the heated grill and cook for about 9 minutes, making sure to rotate the sausages sevetimes.
3. When ready, the sausages will be nicely browned and the measured internal temperature at the center of each should read 72°C.



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



SERVING RECOMMENDATIONS



Redefine sausage wrapped in Puffed pastry.



Spicy Redefine Merguez Sausage Skewers



Redefine Merguez in a Bun

Visit our [recipe page](#) for inspiration and share your creations with us on social media [@redefinemeat](#)

TIPS

- 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 180°C.
- Remember success in the kitchen, to paraphrase Thomas Edison, is "1% inspiration and 99% perspiration". Be creative!

FIND INSPIRATION FROM OUR PARTNERS



Hawaiian SCHNITT «Redefine» Hot Dog



Redefine Merguez Sausage

For more information, contact your REDEFINE MEAT™ sales rep or drop us a line at partners@redefinemeat.com



Watch Video:
HOW TO COOK?
www.redefinemeat.com

* Does not contain animal-based ingredients

