

# **NEW-MEAT\* COOKING GUIDE**

# REDEFINE SAUSAGE

**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.

### **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 form the freezer for preparation. DO NOT REFREEZE.

#### Storage

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

· For best results serve hot.

#### Note

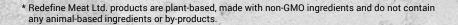
· For the most up to date product information including ingredients and allergens, please refer to the printed material on the packaging.













### 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

