

Breakfast Pork Sausage

We grind only the freshest pork (including the hams and loins) to make this sausage. It is seasoned with a delicate blend of spices to create a medium spiced taste. For your convenience, the sausage is cut into two ounce patties, frozen and sent to your door. Breakfast is as close as your refrigerator.

FRYING INSTRUCTIONS:

Preheat skillet to 300 degrees. Add 2 table-spoons of oil (optional). Place sausage patties in skillet. Turn when patties have browned. Cook until done. Serve hot.

MILK GRAVY

Meat drippings *1/4 cup flour*
2 1/2 cups milk

Add flour to meat drippings and stir until smooth. Add 1 cup of the milk. Stir until gravy thickens. Continue to stir adding remaining milk until desired thickness is reached. Salt and pepper to taste.

Would you or a friend like to receive a Burgers' Smokehouse catalog?
Just fill out the Mailing information, mail to Burgers' Smokehouse,
32819 Highway 87, California, MO 65018 and we will send you a catalog.

NAME _____

STREET _____

CITY _____ STATE _____ ZIP _____

EMAIL _____





Country Rope Sausage

Memories of butchering day remind us how we looked forward to the next morning's breakfast. It was generally fresh country rope sausage, browned and steam cooked in an iron skillet with a cup of water. When the sausage was done, we poured off any remaining water and served it up. Real country sausage!

Preheat skillet to 300 degrees. Add 1/4 cup oil and 1 lb. Burgers' Rope Sausage. Cover and brown for approximately 8 minutes. Turn and brown an additional 8 minutes. Reduce heat to 250 degrees. Add 1 cup water. Cover and cook for approximately 8 minutes. Turn and cook an additional 8 minutes or until done. Use meat drippings for milk gravy or fried eggs.

These products have been carefully packaged and packed for shipment to ensure top-quality condition upon arrival. Refrigerate upon arrival. Freeze, if not being used in 7 days. May be frozen for up to 6 months.



32819 HIGHWAY 87 • CALIFORNIA, MO 65018 • 1-800-624-5426 • CUSTOMER SERVICE 1-800-705-2323 • smokehouse.com