



Farmland Premium Metro Beef Franks and Smoked Sausage

Old-world flavor meets today's hot dog lover



***Product is fully cooked and ships fresh.**

Menuing Ideas

It's not just a "hot dog" or "smoked sausage," Farmland Premium Metro Beef Franks and Spicy Smoked Polish Sausage are the perfect addition to your gourmet menu. They are the perfect length and have plenty of flavor to handle a more unique bun like garlic bread or a French roll. And you can also raise the bar with toppings like sautéed onions and peppers, or shredded cabbage and Creole sauce. Instead of a plain ole chili "dog," top with chorizo and pepper-jack cheese, or try an upscale multicolored cabbage slaw or pickled giardinara.



Farland Premium Metro Beef Franks and Smoked Sausage

Features

- Only tender, USDA-inspected cuts of beef are used
- No MSG added
- Blended with Garlic
- Roller grillable

Benefits

- Firm bite and better texture
- No artificial aftertaste
- Old-world flavor
- Will not char/burn on grill; easy roller grill cleanup

Product Specifications

DESCRIPTION	ITEM CODE	CASE PACK	CASE WT	CASE DIMENSION (L x W x H)	CASE CUBE	TARE	PALLET PATTERN
Franks							
Premium Metro Beef Franks, 7:1	70247 819190	2/5 lb.	10 lb. E*	12.938 x 11.125 x 4.375	0.364	0.50	12 x 13
Premium Metro Beef Franks, 4:1	70247 819200	2/5 lb.	10 lb. E*	12.938 x 11.125 x 4.375	0.364	0.50	12 x 13
Smoked Sausage							
Premium Metro Spicy Polish Smoked Sausage, 4:1	70247 819180	2/5 lb.	10 lb. E*	12.938 x 11.125 x 4.375	0.364	0.50	12 x 13

*E = Exact Weight

Recipe

SOUTHERN CREOLE POLISH SAUSAGE

- 1 Farland Premium Metro 4/1 Spicy Polish Sausage, cooked thoroughly
- 1 tablespoon Dijon mustard
- 2 teaspoons mayonnaise
- 1/8 teaspoon Worcestershire sauce

- Hot sauce, to taste
- 1 7-inch French roll, warm
- 2 oz. shredded cabbage
- 1 thin red onion slice
- 2 thin tomato slices
- 5 dill pickle slices

- To make Creole sauce, combine mustard, mayonnaise, Worcestershire and hot sauce; set aside.
- Arrange cabbage, onion, tomato and pickle down center of warm roll. Slice heated sausage lengthwise, 3/4 of the way through; place on roll.
- Top with Creole sauce and serve.

Makes 1 serving

*Product code: 70247 819180

Recipe

THE GODFATHER DOG

- 3 oz. bell pepper strips
- 2 oz. thinly sliced onions
- 2 Farland Premium Metro Beef 4/1 Franks, cooked thoroughly
- 1 (10-oz.) loaf garlic bread, toasted
- 1/2 cup marinara sauce
- 2 oz. shredded mozzarella-Parmesan blend cheese

- Sauté peppers and onions until tender.
- Place cooked frank on toasted garlic bread. Top with marinara, peppers and onions. Sprinkle with cheese and place under broiler to melt.

Makes 1 serving

*Product Code: 70247 819200

Cooking Instructions

Cooking times are based on product at refrigerator temperature. Heat franks and sausage to internal temperature of 160°F.

Product	Roller Grill (High)	Convection Steamer	Boiling (212°F. water temp.)
4/1 Franks, Sausage	20 to 25 minutes	9 to 11 minutes	6 to 8 minutes
7/1 Franks	14 to 16 minutes	6 to 8 minutes	5 to 7 minutes

After reaching 160°F, product can be held at 140°F. for maximum of 2 hours.

The American farm families of Farland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.