



Link Sausage:

We have found parboiling is best. Simply place sausage links in a heavy skillet. Add water to cover sausage and par-boil until sausage is grey throughout (about 10 to 15 minutes.) The sausage then can be fried until nicely browned. Parboiled sausage also may be grilled slowly turning frequently until browned.

For a special taste treat, par-boil sausage in beer prior to grilling. To use this method, substitute beer for water. Stronger flavored beers will impart more flavor to sausage. Beers that are heavy on malt such as porter's or stout's will impart a sweeter flavor, which may complement strong sausages. Lagers or Ales tend to be bitter and compliment a sweeter sausage. Onions can be added to the beer while parboiling for additional flavor.

Sausages also may be direct grilled. Using this method, it is extremely important that the sausage cook slowly, thoroughly and evenly over mature coals.

We carry whole hog sausage and regular sausage. Whole hog sausage is prepared by using the whole pig. All the prime cuts (pork chops, tenderloin, hams, etc.) go into making this delicious treat. It is a leaner more full flavored sausage. You will notice the difference when looking at your package, the whole hog sausage is redder in color and visibly has less fat. Regular sausage uses the left over parts of the hog once the pork chops, roasts, hams and other prime cuts are removed. Generally speaking this type of processing adds fat back to the meat during the sausage making process for flavor. We like our sausage both ways, however we can taste the difference and feel that whole hog sausage is superior in certain recipes and dishes. We would love to know what you think, let us know your thoughts!