CHEDDAR BRATWURST

Brooklyn Bangers was started at Chef Saul Bolton's acclaimed Brooklyn Gastropub, The Vanderbilt. Using age old sausage making methods along with only the finest ingredients, Brooklyn Bangers presents the best in traditional and new world sausages.

COOKING INSTRUCTIONS:

Whether you are grilling or cooking the sausage on the stove: start the sausages warming in a moist environment, warm thru, then finish over direct heat to get desired color.

Cooking on the grill: Place sausages in grill safe container with an inch of water in the bottom and warm the sausages thru. To finish, remove the sausages from the container and get desired color on the grill. When desired color is reached serve immediately.

Cooking on the stove: Place the sausages in a skillet with about ½" of water and warm over a medium heat. When the water has evaporated, continue to cook until sausage gets desired color in the skillet. When desired color is reached, turn off heat and serve immediately.

Ingredients: Pork, cheddar cheese (fresh pasturized milk, cheese cultures, salt, enzymes), non-fat dry milk, salt, corn syrup solids, natural spices, sodium phosphate, nutmeg, ginger, coriander, ground celery seed, sodium nitrite.
CONTAINS: MILK.

Distributed by: **Brooklyn Bangers**, Brooklyn, NY 11201
Visit us at **brooklynbangers.com**

Nutrition Facts

Serving Size 1 sausage (112g/4 oz)
Servings Per Container 4

Amount Per Serving	
Calories 300	Calories from Fat 200
	% Daily Value*
Total Fat 23g	**35%**
Saturated Fat 9g	**44%**
Trans Fat 0g	
Cholesterol 75mg	**25%**
Sodium 888mg	**38%**
Total Carbohydrate 2g	**1%**
Dietary Fiber 0g	**0%**
Sugars 1g	
Protein 20g	

Vitamin A 3%	•	Vitamin C	0%
Calcium 10%	•	Iron	5%

* Percent Daily Values are based on a 2,000 calorie diet.

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KICKING KIELBASA

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Ingredients: Pork, water, salt, mustard, minced garlic, natural spices, sodium phosphate, ginger, sodium nitrite.

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Nutrition Facts

Serving Size 1 sausage (85g/3 oz)
Servings Per Container 4

Amount Per Serving

Calories 197 Calories from Fat 141

	% Daily Value*
Total Fat 15g	**23%**
Saturated Fat 6g	**28%**
Trans Fat 0g	
Cholesterol 47mg	**16%**
Sodium 675mg	**28%**
Total Carbohydrate <1g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 14g	

Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

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