

Costanza Sausage

800 Basket Rd. Webster, NY 14580

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Visit Us Online: costanzasausage.com or facebook.com/costanzavenison

Sausage Care Sheet Instructions

Thanks for choosing our sausage shop to make your game products. We use only the finest ingredients and we take pride in maintaining a sanitary facility for your safety. It is very important to us to maintain customer satisfaction.

We need to hear from you if you are not satisfied with any of our products!

Please do not use any zip-lock style bag to store sausage. The airspace in the bag will cause freezer burn on your sausage or meat products usually after one month.

Fresh Sausage Products

***Italian, Peppers & Onions, Romano & Garlic, RRP, Cajun, & Apple Sausage:**

Please remove from bags, cut and immediately **FREEZE**. Use saran wrap to **tightly** wrap the sausage twice. White freezer paper over the top of the saran wrap will further protect your package.

***Breakfast Sausage:** Bags are ready for your freezer. The night before serving, take a bag out of the freezer, and **place in the refrigerator** to temper enough to slice by morning.

***Bratwurst:** Wrap the same as Italian sausage or if vacuum- packed they are ready for the freezer. Follow the directions on the label when thawing.

Smoked Sausage Products

Salami Flavors:

HOT-Yellow String MILD-White String JALAPENO-Red String PEPPER-Red Casing

Sweet Bologna:

PLAIN-White String CHEDDAR-Yellow String BANANA PEPPER-Red String

Slim Sticks, Salami, Pepperoni, & Smoked Hungarian

(Please DO NOT store in closed plastic bags & always keep refrigerated!!)

When you get home, remove from plastic bag; portion and wrap in saran wrap tightly two times and FREEZE. White freezer paper over the top of the saran wrap will further protect your package.

When removing from freezer always remove all plastic wrap and let them **breathe** in the refrigerator.

They may dry or jerky if left too long, but they will not spoil. If you do not remove the plastic wrap they can spoil or mold from the trapped moisture.

Drying Instructions: Some customers prefer to hang Slim Sticks, Pepperoni, or Smoked Hungarian in a cool, dry or warm dry place, letting them breathe while drying. Check them each day so that they will not harden too much. **Please Note: Hanging products in a damp environment may mold or spoil.**

***Kielbasa, Reuben, Ham & Cheddar and Jalapeno & Cheese Sausage:**

Portion, saran wrap as Italian Sausage above, and freeze. Or if vacuumed packed they are ready for the freezer. Follow the directions on the label when thawing.

***Texas Hots, Skinless, & Pepperjack Dogs:** Wrap the same as Italian Sausage or if vacuum- packed they are ready for the freezer. Follow the directions on the label when thawing.

Please note: Home vacuum sealers will substitute for saran wrap!

When vacuum sealing, sausage products will last months longer.

Please call us if you need any additional information, we will be happy to help!