

NEW-MEAT* COOKING GUIDE

REDEFINE SAUSAGE



GENERAL GUIDELINES

Handling:

- This product is only suitable for consumption after cooking. Follow the suggested preparation method.
- · Do not eat or serve raw.

Freezing/Defrosting:

- Prepare this product when frozen. There is no need to defrost.
- Use immediately after removing the product form th freezer for preparation. DO NOT REFREEZE!

Storage:

· Keep frozen at or below (-18°C) before use.

Serve:

· For best results serve hot.

Note:

 For the most up to date product information including ingredients and allergens, please refer to the printed material on the packaging.

PREPARATION

Remove the product from the freezer.



TIN A SAUTÉ OR FRYING PAN:

- Heat 2 tablespoons of oil in a sauté/frying pan over medium heat.
- 2. Place the Redefine sausages in the heated pan and cook for 8 minutes on a side, turning to ensure that the sausages brown and are cooked through.
- 3. When cooked the measured internal temperature at the center of a sausage should read 72°C.



GRILLING:

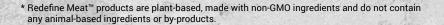
- 1. Heat a grill to high.
- Place the sausages on the heated grill and cook for 9 minutes, making sure to turn the sausages several times.
- 3. When ready, the sausages will be nicely browned and the measured internal temperature at the center of e sausage should read 72°C.













SERVING RECOMMENDATIONS







Redefine sausage wrapped in Puffed pastry.

Spicy Redefine Merguez Sausage Skewers

Redefine Merguez in a Bun

Visit our recipe page for inspiration and share your creations with us on social media @redefinemeat

TIPS

- You may cover the sausages while preparing them in a pan or on a grill, to reduce splatter.
- · Continuously flipping the sausages while cooking will achieve an evenly cooked, juicy result, every time.
- Recommended searing time from defrosted is 5 minutes over medium heat.
- If deep frying, fry for 4 minutes at 180°C.
- Remember success in the kitchen, to paraphrase Thomas Edison, is "1% inspiration and 99% perspiration".
 Be creative!

FIND INSPIRATION FROM OUR PARTNERS







Redefine Merguez Sausage

For more information, contact your REDEFINE MEAT™ sales rep or drop us a line at partners@redefinemeat.com



