

ALL NATURAL BRATWURST





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A recipe from Pat LaFrieda, Chef's Line All Natural Bratwurst uses whole muscle cuts of pork and humanely raised veal. Spiced with nutmeg and mace, the taste is authentic and savory. Our all natural ingredients appeal to a variety of operators and offer a clean-label alternative sausage product. Chef's Line All Natural Bratwurst is the perfect addition to any customer's menu.

Product Attributes

- Made with veal and whole pork butts
- Made with whole pork butts
- All natural ingredients; no fillers or preservatives
- Natural casing
- Flavored with nutmeg, mace and traditional bratwurst spices

Benefits

- Offers a socially responsible veal-ingredient product
- Premium product with consistent flavor and texture
- Offers customers a clean-label product option
- Provides a distinct bite
- Delivers an authentic bratwurst flavor profile

Insights

Bratwurst menu penetration has grown by 24% in the last five years.

Menu It/Uses

- Serve in sandwiches, pasta dishes, kabobs, stews and skillet.

Ingredients

- Pork
- Veal
- Sea salt
- Spices

Cooking Instructions

Simmer links in water to reach an internal temperature of 165°F. Finish on a flat top or grill if browning is desired.



Use our mobile app for nutritional and more information on this product.

A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
8801771	All Natural Bratwurst	4/2.5 lb.	1 link	40 servings

