

## *Rider's Backfield Farm Beef*

### *All Beef Bratwurst, Kielbasa and Andouille Grillers*

*These are very lean and do not need to be boiled to remove the extra fat. There are many ways to prepare them, but the quickest method is either in the broiler or on the grill. We suggest that you get your heat source hot and then bring it to low or medium depending on the strength of your grill. Place the grillers on the grill or on the broiler pan after they have been completely thawed. Think of them as thin round burgers. They do not need to be cooked for a long time. We suggest 8-10 minutes on each side or until they glisten and are "lightly" browned*

*but not too done. DO NOT PIERCE them with a fork as this will let all the tasty juices out. Use tongs or flip with a spatula. We think they are wonderful on a hot dog bun with mustard, with sour kraut, or with grilled onions and peppers. However, the fixings are for you to decide! Enjoy!*

*PS: They are also great placed in the oven and baked for about 15-20 minutes on 350 degrees; tong them over half way through. Remember not to get them too done or they will be dry!*