



# BREAKFAST SAUSAGE CUTTING GUIDE

## Sampling Objectives

- Create positive brand experience
- Demonstrate cooking/holding capabilities




## Considerations

- What kind of equipment is available on site? What is the site layout?
- How many people will be at the meeting?
- How much time will you have to cook and present?

| JVL ITEM # | FULLY COOKED             | JVL ITEM # | READY-TO-COOK          |
|------------|--------------------------|------------|------------------------|
| 103827     | Original Links (0.8oz)   | 103783     | Original Links (0.8oz) |
| 103830     | Turkey Links (0.8oz)     | 103785     | Maple Links (0.8oz)    |
| 103833     | Maple Links (0.8oz)      | 103782     | Original Links (2.0oz) |
| 103828     | Original Patties (1.5oz) | 103784     | Maple Links (2.0oz)    |
| 103831     | Turkey Patties (1.5oz)   |            |                        |
| 103829     | Original Patties (2.0oz) |            |                        |
| 103832     | Turkey Patties (2.0oz)   |            |                        |

## Heating

- Most common heating methods are electric skillet/stovetop/flat top, convection oven and microwave
- Fully cooked products can be heated from frozen or thawed
- Ready-to-cook products should be cooked from thawed
- Cook times will vary from product to product (see website for times)

|               | Skillet/Stovetop/Flat Top   | Convection Oven   | Microwave  |
|---------------|---|---|--|
|               |  |  |  |
| FULLY COOKED  | X   | X   | X  |
| READY-TO-COOK | X   | X   |  |

## Electric Skillet/Stovetop/Flat Top

Preheat greased cooking surface over medium heat or 350°F. Add products; avoid overcrowding and overlapping. Cook and turn until products are evenly browned and have reached a minimum internal temperature of 140°F for fully cooked or 160°F for ready-to-cook.

## Convection Oven

Preheat oven to 350°F. Place patties on sheet pan. If available, use parchment paper for easy clean up. Cook until browned and products have reached a minimum internal temperature of 140°F for fully cooked or 160°F for ready-to-cook.

## 1000-watt Microwave

Arrange products on a microwave safe plate, avoiding overcrowding and overlapping. Place another plate inverted on top. Flip products and rotate halfway through. Add an additional 15 seconds, if needed, until product reaches a minimum internal temperature of 140°F for fully cooked.

## Holding

After heating the products, if not consuming immediately, transfer to a covered foil pan and placed on an electric skillet or warming tray to keep warm. Keep internal temperature of products at a minimum 140°F.

## EQUIPMENT CHECKLIST:




- ☐ electric skillet
- ☐ warming tray
- ☐ gloves
- ☐ oven mitts
- ☐ timer
- ☐ digital thermometer
- ☐ tongs
- ☐ aluminum foil
- ☐ aluminum pans
- ☐ knife
- ☐ cutting board
- ☐ toothpicks
- ☐ napkins
- ☐ heavy duty extension cord
- ☐ unsalted saltines
- ☐ masks/disinfectant spray
- ☐ cleaning supplies
- ☐ container to collect & dispose drippings
- ☐ garbage can
- ☐ parchment paper
- ☐ sheet trays
- ☐ permanent marker



## Presentation

- Our premium products deserve premium presentation
- Show products alone first – cut into bite size pieces with toothpicks
- Avoid oversampling – all fully cooked pork and turkey SKUs share the same formula, both fresh original SKUs share the same formula and both fresh maple SKUs share the same formula
- Take sips of water and eat unsalted saltine crackers between samples to cleanse the palate
- If time allows, present the links on a premium carrier with complimentary ingredients (see chart for ideas)
- If using capability trays, assemble as shown below and print address labels or tent cards on cardstock



| FARM FRESH BREAKFAST SANDWICH  |   |  |
|--|---|--|
| Johnsonville Fully Cooked Turkey Breakfast Sausage Patties served on an English muffin, soft melted Cheddar cheese, fresh arugula and ripe red tomato slice.   |   |  |
|    | <ul style="list-style-type: none"> <li>- 8 Johnsonville Fully Cooked Turkey Breakfast Sausage Patties (103831)</li> <li>- 8 prepared English muffins</li> <li>- 8 egg white pucks or fried eggs</li> <li>- 8 slices cheddar cheese</li> <li>- 1 cup fresh arugula</li> <li>- 8 slices tomatoes</li> </ul> | <ol style="list-style-type: none"> <li>1. Prepare egg pucks according to package directions, or fry eggs.</li> <li>2. Prepare sausage according to package directions.</li> <li>3. To assemble: cut each English muffin in half. Top bottom half with arugula, tomato, egg, cheese, sausage and top half.</li> </ol>                                   |
| SAUSAGE, EGG & CHEESE WRAP   |   |  |
| An inviting mixture of cage-free fluffy scrambled eggs, shredded Colby-Jack cheese and Johnsonville Original Pork Breakfast Sausage Links wrapped in a warmed soft flour tortilla.   |   |  |
|   | <ul style="list-style-type: none"> <li>- 8 Johnsonville Original Pork Breakfast Sausage Links (1.6 ounces each) (103782)</li> <li>- 8 eggs, scrambled</li> <li>- 1 cup shredded co-Jack cheese</li> <li>- 8 (6-inch) flour tortillas</li> <li>- Prepared salsa</li> </ul>                                 | <ol style="list-style-type: none"> <li>1. Prepare sausage according to package directions. Cook eggs.</li> <li>2. Arrange flour tortillas on work surface.</li> <li>3. Spoon eggs into the center of each tortilla; sprinkle with cheese and top with sausage.</li> <li>4. Roll up burrito style.</li> <li>5. Serve with salsa on the side.</li> </ol> |
| BREAKFAST PIG IN A BLANKET   |   |  |
| A sweet satisfying way to start the day with this grab 'n go sandwich filled with Johnsonville Fully Cooked Maple Breakfast Link and creamy brown sugar and cinnamon cream cheese wrapped in a buttermilk pancake blanket. |   |  |
|   | <ul style="list-style-type: none"> <li>- 16 Johnsonville Fully Cooked Maple Breakfast Links (103833)</li> <li>- 8 Frozen, prepared pancakes</li> <li>- 1 container (8 ounces) Philadelphia® Brown Sugar and Cinnamon Cream Cheese, softened</li> <li>- Maple syrup</li> </ul>                             | <ol style="list-style-type: none"> <li>1. Prepare sausage and pancakes according to package directions.</li> <li>2. Evenly spread cream cheese onto each pancake; place a sausage link on cream cheese. Roll up.</li> <li>3. Serve with maple syrup for dipping.</li> </ol>  |