



# French Garlic Sausage

White Toque

► 55403



## Product Description

### COUNTRY OF ORIGIN: U.S.A.

French for "white pudding", the Boudin Blanc is a part of traditional French cuisine, especially around Christmas time. This sausage is a combination of chicken and pork meats. It is then given a unique twist by the addition of fresh milk and cognac, a spirit - similar to brandy - that has been warmed to bring out a full, robust flavor. Serve this charcuterie delicacy in the traditional French way, sautéed or grilled. Great served with sauteed apples and mashed potatoes. Lasts 1 week in refrigerator once thawed.

## Unit

<u>Material</u>	<u>UPC</u>	<u>Pieces / Unit</u>	<u>Unit Weight</u>	<u>Units / Master</u>	<u>Unit Size (LxWxH)</u>
Vacuum Pack	825414554037	N/A	13oz (377g)	6	6 x 4 x 9.25

## Master Case

<u>Tie / Hi</u>	<u>Cases / Pallet</u>	<u>Case Weight</u>	<u>Case Cube</u>	<u>FOB</u>	<u>Case Size (LxWxH)</u>
X			0.14ft3	Secaucus, NJ	9 x 6 x 4.5

## Ingredients

PORK, WATER, SALT, NONFAT DRY MILK, ROASTED GARLIC, SUGAR, PEPPER, SPICES, GARLIC, ASCORBIC ACID, SODIUM NITRATE, COLLAGEN CASING.

- Contains: milk

## Cooking Directions

### Thaw and Serve

Fully cooked and ready to eat.

## Suggestions and Storage

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze.

