Smoked Pork Sausage

From our own Hickory Smoker:

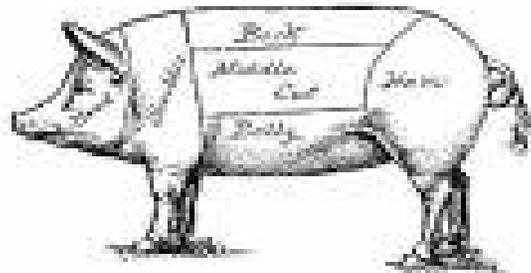- **Smoked Andouille-**

   Hot & spicy for Cajun cooking.

- **Smoked Kielbasa-**

   Traditional Polish with marjoram and fresh garlic.

- **Smoked Sausage-**

   Great smoked sausage for the grill or for breakfast.

We're smoking!

Hickory smoked here in our store- Hams, Turkeys, Bacon, Beef Jerky, Snack Sticks, Summer Sausage, and more. See our Smoked Meats flier for more info.

Special Orders:

Do you have an old family recipe for sausage?

Let us make it for you! Special runs must be for 10 lbs or more.

We also sell just plain ground pork, chicken, veal, turkey, lamb and bison if you want to make your own sausage at home.

Feders Meats

4924 South Calhoun Street

Fort Wayne, IN 46807

260-456-9009

2820 Maplecrest Road

Fort Wayne, IN 46815

260-485-0003

Feders Meats

Handmade

Specialty

Sausages

Federsmeats.com

**Calhoun St.
260-456-9009**

**Maplecrest
260-485-0003**

PORK SAUSAGE

We grind high quality pork shoulder and mix it with our own spice blends to make fresh pork sausage.

Pork Breakfast Sausage- Traditional country style with sage. Available in bulk, patties, or small links in beef collagen casing.

Hot Pork Breakfast- We add crushed and ground red pepper to our breakfast recipe. In bulk.

Bratwurst- Our own German style brat with mustard seed. In links or patties.

Cheese Brats- Our classic bratwurst, but with plenty of cheddar. In links.

Jalapeno Cheddar Brats- Our classic bratwurst, with cheese and fresh peppers. Links. Some heat.

Hawaiian Bratwurst- Pork sausage sweetened with pineapple and a little brown sugar. In links.

Italian- Plenty of fennel, fresh garlic and fresh parsley, with just a little crushed red pepper. In bulk or in links.

Rope Sausage (Salt & Pepper)- No spices except salt and pepper. A classic Indiana sausage that lets the flavor of the pork shine through. In rope or patties.

We use all natural pork casing to encase both the pork and chicken sausages. If you would prefer just bulk sausage with no casing, please ask.

Polish- Lots of garlic, marjoram and with traditional Polish flavor. Link sausage. (Also available as a smoked Kielbasa.)

Southsider- A Polish recipe with crushed and ground red pepper. Spicy and delicious. In links. HOT!

Chorizo- Classic Mexican sausage, spicy and hot. Three different chiles and other spices make this full of flavor. In bulk. HOT!

Andouille- "AN-DOO-EE" - A Southern Louisiana recipe with lots of fresh garlic, paprika, crushed and ground red pepper. It's great in jambalaya or in gumbo. In links or patties. HOT!
(This is the fresh version. We also smoke it.)

4th of July- Our hottest sausage is an Andouille recipe with ground habanero pepper. Link sausage. VERY HOT!

Ham Loaf- Ground ham and pork, mixed and ready for your recipe. In bulk only.

Sausage Patties- Our quarter pound patties are a great alternative to links.

- **Pork Burgers** (rope sausage recipe)
- **Bratwurst Patties**
- **Pork Breakfast Patties**
- **Andouille Patties**

CHICKEN SAUSAGE

Fresh chicken breasts and thighs are ground here in our stores to make our popular chicken sausages.

Chicken Breakfast Sausage- We use the same spices for our Pork Breakfast- our own country sausage with sage. In bulk, or small links in beef collagen casing.

Chicken Bratwurst- Traditional German brat made with chicken. Great on the grill. In links.

Chicken Cordon Bleu- The classic combo- chicken with diced ham and Swiss cheese. You'll love it. Links.

Chicken Bacon Ranch- A grill favorite. In links.

Chicken Italian- Garlic, fennel, and fresh parsley make this a good grilling sausage, or one to use in your favorite pasta recipe. In links or bulk.

Chicken Rosemary- Garlic, rosemary and thyme. Excellent with pasta and vegetables. In links.

Cajun Chicken- An Andouille made with chicken. Hot and spicy-great on the grill or in a gumbo. In links. HOT!

Mango Jalapeno Chicken- Fresh, sweet and spicy: a new favorite. In links. Some heat.

We combine our own spice mixtures from high quality spices. No commercial mixes or fillers. No MSG.