



TONY COSTANZA'S INTERNATIONAL SAUSAGE SHOP

800 BASKET RD. WEBSTER, NY 14580 PHONE: 585-265-4565

QUALITY SAUSAGE YOU CAN SERVE TO YOUR FAMILY AND FRIENDS WITH CONFIDENCE

Venison Sausage Care Sheet Instructions

Thanks for choosing our sausage shop to make your game products. We use only the finest ingredients and we take pride in maintaining a sanitary facility for your safety.

It is very important to us to maintain customer satisfaction.

We need to hear from you if you are not satisfied with any of our products!

Please do not use any zip-lock style bag to store sausage. The airspace in the bag will freezer burn your sausage or meat products usually after one month.

Fresh Sausage Products

Italian, Apple, & Cajun Sausage:

Please remove from bags, cut and immediately FREEZE. Use saran wrap to tightly wrap the sausage twice. White freezer paper over the top of the saran wrap will further protect your package. If you have a vacuum sealer place sausage on a baking sheet and put in freezer for about an hour to get the sausage firm. This way, when you seal the bag it doesn't push all the sausage contents out of casing.

Breakfast Sausage:

Bags are ready for your freezer. The night before serving, take a bag out of the freezer, and place in the refrigerator to temper enough to slice by morning.

Bratwurst:

Wrap the same as Italian sausage or if vacuum-packed they are ready for the freezer. Follow directions on the front of the label when thawing.

Smoked Sausage Products

Slim Sticks, Salami, Pepperoni and Smoked Hungarian:

Please do not store in plastic bag!! When you get home, remove from plastic bag; portion and wrap in saran wrap tightly two times and FREEZE. White freezer paper over the top of the saran wrap will further protect your package. When removing from freezer always remove all plastic wraps and let them breathe in the refrigerator. They may dry or jerky if left too long, but they will not spoil. If you do not remove the plastic wrap they can spoil or mold.

Some customers prefer to hang these products in a cool, dry or warm, dry place, letting them breathe while drying more. Check them each day so that they will not harden too much. This can be done before freezing, or after you take them out of the freezer.

Please Note: Hanging products in a damp environment may mold or spoil.

Hotdogs, Kielbasa, Smoked Venison, & All Other Smoked Products:

Portion, saran wrap as Italian sausage above, and freeze. Or if vacuumed packed put in the freezer and follow directions on the label.

Please note: Home vacuum sealers will substitute for saran wrap!

When vacuum sealing, sausage products will last months longer.

Please call us if you need any additional information, we will be happy to help!