



50104

Turkey Breakfast Sausage Patties

BHT AND CITRIC ACID ADDED TO HELP PROTECT FLAVOR
MILD * READY TO COOK

INGREDIENTS: TURKEY, MECHANICALLY SEPARATED TURKEY, WATER, SALT, DEXTROSE, SPICES, SUGAR, BHT, CITRIC ACID.

COOKING INSTRUCTIONS: GRILL: COOK FROM FROZEN STATE ON MEDIUM HEAT, TURNING TO COOK EVENLY ON BOTH SIDES. COOK UNTIL DONE (NOT PINK IN CENTER). IF PATTIES BEGIN TO STICK DUE TO THEIR FAT CONTENT, ADD A SMALL AMOUNT OF COOKING OIL.

BAKE: PREHEAT OVEN TO 400 F PLACE SAUSAGES IN LIGHTLY OILED BAKING PAN. BAKE 15 TO 18 MINUTES, TURNING HALFWAY THROUGH, UNTIL FULLY COOKED (NOT PINK IN CENTER).

BROIL: BROIL SAUSAGE PATTIES 6" TO 8" FROM HEAT SOURCE 15 MINUTES, TURNING TWO THIRDS WAY THROUGH, UNTIL FULLY COOKED (NOT PINK IN CENTER).

KEEP FROZEN UNTIL READY FOR USE. FOLLOW COOKING INSTRUCTIONS ON LABEL.

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.

Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.



Wash working surfaces (including cutting boards),



utensils, and hands after touching raw



meat or poultry.



Cook thoroughly.



Keep hot foods hot.



Refrigerate leftovers immediately

or discard.

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Two 1.50 oz. Turkey Breakfast Sausage Patties when cooked provide 1.75 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-04).

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KEEP FROZEN

PERDUE FARMS, INCORPORATED
SALISBURY, MD 21802
913-172C

CONTAINS 107 PATTIES
NET WT. 10 LBS.