Butcher-Made Gourmet Pork Sausages



Savour the difference that gourmet, butcher-made sausages bring to your menu or retail butcher case, while meeting demand for protein options that drive profitability. To craft sausages that elevate your offering, our butchers infuse premium Canadian pork with a symphony of herbs and spices. Find the right pork sausage for your menu between gourmet classics like bangers and bratwurst to innovative options like maple blueberry sausages.

MENU SPOTLIGHT

Include spicy kimchi alongside traditional Bavarian Bratwurst toppings for an unexpected twist.

COOKING INSTRUCTIONS

Grill or Pan-Fry: Cook over medium heat with the lid on, turning several times for 20-25 minutes.

Oven: Roast for 20-25 minutes at 400°^F, turning halfway through cooking to brown on all sides.

Simmer: Remove casing and cook in soups, stews or sauces for 20-25 minutes.

PRODUCT HIGHLIGHTS

- Gourmet, chef-inspired sausage flavours
- Consistent sizing made by expert butchers
- Ready-to-cook on grill or in oven
- 100% yield with zero waste
- Individually quick frozen for ease of use

Yes, we do!



Butcher-Made Gourmet Pork Sausages

Description	Item Code	Casing Style	Pack Size
Pork Banger: Tender traditional English pork sausage.	24227	Collagen	45gr x 110 ct
	24214	Collagen	60gr x 82 ct
	20003	Collagen	80gr x 62 ct
	20006	Natural - NEW!	115gr x 40 ct
Pork Italian: Traditional Salsiccia-style uses secret spices from the old country.	24239	Mix in Chub	2.5kg x 2 ct
	24228	Collagen	60gr x 82 ct
	24234	Collagen	80gr x 62 ct
paprika, cumin, oregano and chillies.	24265	Collagen	80gr x 62 ct
	22347	Natural - NEW!	115gr x 40 ct
Pork Bratwurst: Bavarian-style sausage with a perfect snap.	24246	Natural	115gr x 40 ct
Pork Maple Breakfast: Subtly sweet with real Canadian maple syrup.	24216	Collagen	60gr x 82 ct
Pork Maple Blueberry: Real Canadian maple syrup and dried blueberries.	24244	Collagen	60gr x 82 ct





Yes, we do!

Health-Focused Turkey & Chicken Sausages



Accommodate greater dietary preferences on your menu with gourmet, butcher-made chicken and turkey sausages. To meet demand for healthy proteins, Intercity Custom Meats poultry-based sausages are lower in sodium, fat and calories than their pork-based equivalents. Despite the healthy-focus behind crafting poultry-based sausages, the eating experience and flavour is never sacrificed. Your guests will savour the difference in quality that butcher-made sausages provide.

MENU SPOTLIGHT

Compliment the subtle sweetness of Chicken or Turkey Apple sausages in healthy, balanced bowls containing kale and quinoa.

COOKING INSTRUCTIONS

Grill or Pan-Fry: Cook over medium heat with the lid on, turning several times for 20-25 minutes.

Oven: Roast for 20-25 minutes at 400°^F, turning halfway through cooking to brown on all sides.

Simmer: Remove casing and cook in soups, stews or sauces for 20-25 minutes.

PRODUCT HIGHLIGHTS

- Low fat, sodium and calories
- Gourmet, chef-inspired sausage flavours
- Consistent sizing made by expert butchers
- Ready-to-cook on grill or in oven
- 100% yield with zero waste

Yes, we do!



Butcher-Made Gourmet Poultry Sausages

To craft sausages that will elevate your menu, our butchers infuse premium Canadian turkey and chicken with a symphony of herbs and spices. To provide an exceptional eating experience, our butchers opt for a 1/4 inch grind and utilize a collagen casing that offers a soft bite when cooked.

Description	Item Code	Casing Style	Pack Size
Chicken Apple: Dried Wenatchee apples blended with seasoned ground chicken for subtle sweetness.	59636	Collagen	35gr x 140 ct
	59630	Collagen	45gr x 110 ct
	59617	Collagen	80gr x 62 ct
Turkey Apple: Dried Wenatchee apples are blended with seasoned ground turkey that's not too sweet.	59631	Collagen	80gr x 62 ct
Turkey Breakfast: The hint of lemon makes this healthy sausage extra delicious.	59619	Collagen	35gr x 140 ct
Turkey Sun-dried Tomato: Sweet, sun-dried Roma tomatoes and Italian herbs make this a classic.	59629	Collagen	80gr x 62 ct



yes, we do!