

# Illg's Sampler

(small-approximately 5-6 lbs)

## Try Our German Specialties

A great way to introduce your family and friends to wonderful German food.

**2 pcs. Bockwurst**  
(veal bratwurst)

Place in hot water to warm through and then brown lightly in fry pan, or grill until brown.

**2 pcs. Smkd. Hungarian**  
(not fully cooked pork sausage)

Simmer for about 20 minutes.

**2 pcs. Nurnberger**  
(raw pork bratwurst)

Simmer for about 10 minutes and finish off on the grill.

**2 pcs. Knockwurst**  
(pork and beef sausage)

Brown in fry pan or on the grill.

**2 pcs. Krakauer**  
(smkd. beef sausage)

Cook on the grill until brown and heated through.

**1 lbs. Kabanosy**  
(mild kielbasa)

Eat cold with your favorite German mustard or heated through.

**2 pcs. German Wiener**  
(veal and pork wiener in a natural casing)

Brown in fry pan or on the grill.

**2 pcs. Landjaeger**  
(Hunter's sausage)

Ready to eat or hang and allow to dry longer-if you can wait.

**1 lbs. Polish Kielbasa**  
(bold distinct pork sausage)

Great on the grill.

Call ahead and place your order.

Ph 215.343.0670

# \$39.99

prices subject to change without notice

Makes a great gift.

[www.illgsmeats.com](http://www.illgsmeats.com)