

INSTRUCTIONS

For Using Our

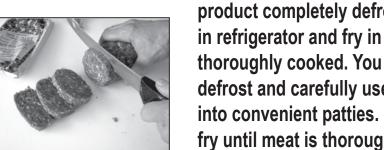
BURGER BAGS

Burger Bags work great to stuff and store many different meat combinations:

- Ground beef, game, or pork
- Meat blends, such as breakfast sausages
 - Italian or Mexican Chorizo, and other dinner type sausages
- 1. Keep meat below 40° F. while grinding, processing and stuffing.
- 2. BAG PREP: Mark bags as to the contents and date with a black permanent marker.



- 3. STUFFING: Simply stuff meat into bags and twist tail of bag to remove voids. Use twist tie to close bag.
- 4. STORAGE: Place product in the freezer.



5. USE: For making browned or crumbled product completely defrost bagged meat in refrigerator and fry in pan until thoroughly cooked. You can also semidefrost and carefully use a knife to slice into convenient patties. Allow to thaw and fry until meat is thoroughly cooked.

