ITALIAN SAUSAGES

It’s time you served up authentic hot or sweet sausages, filled with genuine Italian heritage. Made from recipes passed down from his grandfather, enjoy Pat LaFrieda's authentic Italian sausages.
82% of U.S. adults eat sausage and Italian sausage. Generations in the making, these sausages have no artificial ingredients or preservatives.

**Product Inspiration**

The LaFrieda family takes a lot of pride in its sausages. Chef Pat LaFrieda says, “The original Italian sausages that my grandfather made – sweet and hot – are by far the most popular types.” Chef’s Line® uses the recipe of Pat’s grandfather, using whole muscle pork, not trim, and seasoning both varieties with top-quality herbs and spices, including whole fennel—no skimping on anything.

The **Hot Italian Sausage** finishes with a distinct bite thanks to the spices and the heat of the red pepper.

The **Sweet Italian Sausage** delivers a lusciously sweet, mellow flavor throughout.

**Ideal Uses**

- Sandwiches
- Pizzas
- Pasta
- Entrées

**Features & Benefits**

- Made with all natural ingredients
- No preservatives
- Made with whole pork butts
- Premium coarse grind
- Authentic Italian recipe
- Natural casing provides a good bite
- Frozen raw to preserve quality
- Four vacuum packed trays per case to preserve freshness when thawed

**Ingredients Include**

- Pork
- Herbs & spices

**Food Fact**

Sausages and puddings are among the oldest prepared foods.

**A-Code** | **Product Description** | **Pack Size**
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8729121 | Sweet Italian Sausage | 4/2.5 lb.
8729105 | Hot Italian Sausage | 4/2.5 lb.