

GRILLED POLISH SAUSAGE

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
202 cal	1 g	9 g	18 g	43 mg	544 mg	7 mg

Ingredient

SAUSAGE,POLISH,PORK,RAW

Weight

18-3/4 lbs

Measure**Issue****Method**

- 1 Cut sausage into 3 ounce pieces or cut diagonally in 1/2-inch thick slices.
- 2 Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 Sausage may be simmered. Pierce each sausage. Cover with water in a steam jacketed kettle or stock pot. Cover; bring to a boil; reduce heat; simmer 10 minutes. Drain, leaving enough water to cover bottom of container.