



**NEW**

# Gourmet Chicken Sausage brings bold flavor to the menu.

## *Tomato Basil Mozzarella*

- Mediterranean-inspired chicken sausage combined with sun-dried tomatoes, sweet basil and mozzarella cheese—WF: 20380, DOT: 596566

## *Buffalo Blue Cheese*

- Spicy chicken sausage flavored with hot pepper sauce, finished with creamy blue cheese—WF: 20383, DOT: 596567

## *Andouille*

- Cajun-inspired chicken sausage flavored with a classic blend of spicy andouille seasonings—WF: 21251, DOT: 620652

## *Maple Cinnamon Apple*

- Delicious chicken sausage accented by sweet apple with a hint of cinnamon—WF: 20389, DOT: 596569

## *Italian Mozzarella*

- Gourmet chicken sausage featuring fresh mozzarella, fennel and tantalizing herbs and spices—WF: 20392, DOT: 596570

## Menu Applications

- Skewer **Tomato Basil Mozzarella Chicken Sausage** with basil leaves, fresh mozzarella, and cherry tomatoes for a caprese-style appetizer
- Serve **Buffalo Blue Cheese Chicken Sausage** in a sub roll topped with sautéed bell pepper slices and crumbled blue cheese for a tasty lunch special
- Grill kabobs made with sliced **Maple Cinnamon Apple Chicken Sausage**, green peppers, onions, zucchini and mushrooms for a sweet and savory flavor combination
- For an upscale entrée, try oven-roasted **Italian Mozzarella Chicken Sausage** served with root vegetables, drizzled with a honey mustard vinaigrette and garnished with fresh rosemary
- Add **Andouille Chicken Sausage** seasonal vegetables and your favorite seafood to create a flavorful Gumbo or Jambalaya dish

## Tasting Notes

- **Tomato Basil Mozzarella Chicken Sausage**
- **Buffalo Blue Cheese Chicken Sausage**
- **Maple Cinnamon Apple Chicken Sausage**
- **Italian Mozzarella Chicken Sausage**
- **Andouille Chicken Sausage**

## Making Menus Shine

### TREND

Americans' growing appetite for dark-meat poultry is driving the popularity of chicken sausage.<sup>1</sup>

### TREND

Chicken sausage sales increased by 23 percent in 2012.<sup>2</sup>

### TREND

Flavor blends like tomato basil and buffalo blue cheese are growing in popularity.<sup>3</sup>

### TREND

Patrons are looking for bolder, spicier chicken options at full-service restaurants.<sup>4</sup>

<sup>1</sup>Meatpoultry.com, 2013 <sup>2</sup>AC Nielson, 2013 <sup>3</sup>Technomic Inc., 2013 <sup>4</sup>Technomic Inc., 2013