



FRESH KIELBASY

Thank you for purchasing our Fresh Kielbasy.

If you do not intend using this product within 48 hours of purchase, we strongly recommend freezing it.

To properly prepare our fresh kielbasy, we suggest using one of the three following methods.

1. *Poach or cook in water.* Place kielbasy in a large saucepan or a size suitable for the amount you are intending on cooking. Add cold water until kielbasy is covered with about 2 inches of water. Place the pot on stove and bring the water to a boil, lower the flame and simmer for 25 minutes or to an internal temperature of 160 degrees.
2. *Cook on the BBQ.* Follow method #1. Remove kielbasy from the pot after it has simmered for 15 minutes. Kielbasy must be turned several times to prevent burning.
3. *Bake fresh kielbasy.* Preheat oven to 350 degrees. Place the kielbasy in a container suitable for oven use. Add a 1/2 inch of water to the bottom of the pan. Cover and bake for 50 minutes or until an internal temperature of 160 degrees is met. If browning is desired, uncover after about 30 minutes and continue baking until browned or internal temperature is reached.

We hope that you enjoy this product. If you have any questions or comments, please feel free to contact us.