

Maxwell Street Smoked Polish Sausage



**"Sausageology"®
at its
Best!**



MAXWELL STREET SMOKED POLISH SAUSAGE

from **BOBAK'S Kitchen**

Preparation time: Stove Top, 25 minutes. Grill, slightly longer, *but worth the wait!*

Our "Sausageologists"[®]
are always cooking up
tasty new ideas

2 lbs	Bobak's Maxwell Brand Smoked Polish Sausage
10	Sausage or French Rolls
2 large	Yellow Onions Thinly Sliced
3 tbsp	Butter or Margarine
¼ tsp	Salt
	Mustard

Prepare sausage according to one of the following methods:

Stove Top: Place sausage in shallow pan with ¼" of water over medium heat. Simmer covered for 10 minutes, turning once. Remove cover, let water evaporate, then brown links in pan turning as often as necessary. (about 5 minutes)

Grill: Prepare charcoal or wood fire and allow it to burn down to embers. Place sausage on grill until well browned and crusty, turning often so as not to burn.

In a separate pan melt butter over medium heat, add sliced onions, salt and cover. Saute onions until they become transparent or caramelized to enhance their flavor. Add the cooked sausage to the sauteed onions and simmer on low for 10 minutes. Place sausages on rolls, smother with onions and add a dab of mustard. Serves 6-8

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