



# INSTRUCTIONS

*For Using Our*

# BURGER BAGS

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**Burger Bags work great to stuff and store many different meat combinations:**

- Ground beef, game, or pork
  - Meat blends, such as breakfast sausages
  - Italian or Mexican Chorizo, and other dinner type sausages
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1. Keep meat below 40° F. while grinding, processing and stuffing.
2. **BAG PREP:** Mark bags as to the contents and date with a black permanent marker.



3. **STUFFING:** Simply stuff meat into bags and twist tail of bag to remove voids. Use twist tie to close bag.

4. **STORAGE:** Place product in the freezer.



5. **USE:** For making browned or crumbled product completely defrost bagged meat in refrigerator and fry in pan until thoroughly cooked. You can also semi-defrost and carefully use a knife to slice into convenient patties. Allow to thaw and fry until meat is thoroughly cooked.

