



NEW SESSION: FALL 2014 11 WEEKS SEPTEMBER 5TH – NOVEMBER 16TH

**** ALL CAFES CLOSED FOR LABOR DAY ****

Meet Your Butchers from Hometown Sausage Kitchen: More than forty years ago, a young Austrian by the name of John Vogel began crafting his own homemade sausages. Over time, he perfected his craft drawing inspiration from a dream of one day bringing his sausage recipes to the United States. Shortly after, John found himself in East Troy, Wisconsin, where he founded Hometown Sausage Kitchen with his wife, Dolores. John and Dolores built Hometown Sausage Kitchen into a thriving enterprise by remaining loyal to the original recipes brought over from Austria.

In 2011, after living out the American Dream, they retired, hanging up their aprons and selling what was the last independent butcher shop in East Troy to skilled chefs John Hudoc, Thomas Cicero and Lynn Lein, a lady farmer from nearby Yuppie Hill Poultry. Hitting the ground running John, Thomas and Lynn quickly picked up where the Vogel's left off after assuring the couple they would maintain the company's rich heritage in East Troy.

Today, Hometown Sausage Kitchen uses many of John's treasured sausage recipes to satisfy long-time customers. Guided by community citizenship, the new owners are also now sourcing local ingredients and meats raised by area farmers to make delicious artisan sausages and custom meat products. Hometown specializes in fresh ground pork and poultry sausages with over 20 different varieties and small batched products that include signature bacons, hams and poultry.

COOKING INSTRUCTIONS (COOKING TIMES MAY VARY)

HONEY GLAZED BLACK PEPPER AMISH CHICKEN

KEEP FROZEN PREHEAT OVEN TO 350 °, PLACE ON A SHEET TRAY AND BAKE FOR 35-40 MINUTES.

HOMETOWN SAUSAGE KITCHEN PACK BRATS KEEP FROZEN. PREHEAT OVEN TO 350°, REMOVE PLASTIC LID, PLACE ON A SHEET TRAY AND BAKE FOR 40 MINS. MIDDLE SHOULD BE HOT.

FLANK STEAK WITH APPLE CHUTNEY

KEEP FROZEN. PREHEAT OVEN TO 350 DEGREES. REMOVE LID AND PLACE ON SHEET TRAY. COOK FOR 35 MINS.

FISH TACOS & MANGO INFUSED CABBAGE SLAW

KEEP FROZEN. PREHEAT OVEN TO 350 DEGREES. REMOVE LID AND PLACE FISH ON A SHEET TRAY. BAKE FOR 30 MINUTES. HEAT TORTILLAS AND SERVE WITH MANGO CABBAGE SLAW.

MUSHROOM, ARUGULA, & SMOKED GOUDA FRITTATA

PREHEAT OVEN TO 300, REMOVE PLASTIC LID AND COVER WITH FOIL, BAKE FOR 25-30 MINUTES. FRITTATA SHOULD BE HOT IN THE MIDDLE.

"CHORIZO" & ZUCCHINI CASSEROLE

KEEP FROZEN. PREHEAT OVEN TO 375°, PLACE ON SHEET TRAY & BAKE FOR 35 MINUTES.

SIDESVILLE

APPLE CORN SOUP THAW. HEAT SOUP IN A POT. ADD ½ CUP OF WATER. SIMMER FOR 5 MIN. OR OPEN LID SLIGHTLY AND MICROWAVE FOR 8 MINS. STIR AND HEAT FURTHER IF NECESSARY.

FRESH FRUIT MICK KLUG PEACHES & PLUMS

WATERMELON, TOMATO, & FETA SALAD WITH LIME VINAIGRETTE

BABY SPINACH WITH GARLIC OLIVE OIL HEAT GARLIC OIL IN A SAUTÉ PAN OVER MEDIUM HEAT. COOK SPINACH IN OIL UNTIL IT REDUCES IN SIZE BUT IS STILL BRIGHT GREEN.

FRESH TOMATO PASTA WITH CILANTRO LIME PESTO KEEP FROZEN. PREHEAT OVEN TO 325 DEGREES. REMOVE LID AND PLACE ON A BAKING SHEET. BAKE FOR 25 MINUTES.

ROSEMARY RED POTATOES & CARAMELIZED ONIONS KEEP FROZEN. PREHEAT OVEN TO 350 DEGREES. REMOVE THE LID. COVER WITH FOIL (OPTIONAL). PLACE ON SHEET TRAY AND BAKE FOR 35 MINUTES.

CINNAMON PEACH BUTTERMILK PIE

KEEP FROZEN. SHARING IS CARING. THAW FOR APPROX. 15 MINS BEFORE CONSUMING.