



Italian Sausage

Our sweet and hot Italian Sausages are a favorite with diners, offering the perfect balance of taste and texture. Our sausages deliver a consistent lean-to fat ratio, which comes from using only USDA lean, fresh pork.

Packed in all-natural casings and seasoned with a proprietary blend of spices, our sausages create either a sweet, mild or a zestier flavor. Whichever variety you choose, our quality never waivers from package to package or from breakfast to dinner.

Number	Description	Packaging	Net Weight	Case Cube	Pallet Config	TI/HI	GTIN
BVRSSB	Raw Bulk Sweet Sausage	FS 2-5 lb. bags	10	0.32	180	15/12	10743767082403
BVRHSB	Raw Bulk Hot Sausage	FS 2-5 lb. bags	10	0.32	180	15/12	10743767082502
BVRRSS	Raw Rope Sweet Sausage	FS 2-5 lb. bags	10	0.32	180	15/12	10743767072404
BVRRHS	Raw Rope Hot Sausage	FS 2-5 lb. bags	10	0.32	180	15/12	10743767072503
BVRSSL	Raw Linked Sweet Sausage 4:1	FS 2-5 lb. bags	10	0.32	180	15/12	10743767062498
BVRHSL	Raw Linked Hot Sausage 4:1	FS 2-5 lb. bags	10	0.32	180	15/12	10743767062597
BVRSSL5	Raw Linked Sweet Sausage 5:1	FS 2-5 lb. bags	10	0.32	180	15/12	10743767999909
BVRHSL5	Raw Linked Hot Sausage 5:1	FS 2-5 lb. bags	10	0.32	180	15/12	10743767999893
BVCSSL	Cooked Linked Sweet Sausage	FS 2-5 lb. bags	10	0.41	160	20/8	10743767052499
BVCLHS	Cooked Linked Hot Sausage	FS 2-5 lb. bags	10	0.41	160	20/8	10743767052598

Recommended Recipe

Café Sausage and Peppers Panino

Buona Vita Cooked Linked Hot Sausage is layered with provolone cheese, arugula and colorful peppers in sourdough bread that is toasted to perfection. Serves: 4

1. Preheat a Panini press to high.
2. Layer onto the base layer of the sandwiches, half of the cheese.
3. Top with the peppers, arugula and Buona Vita Cooked Linked Hot Sausage.
4. Add the remaining cheese and crown with bread.
5. Cook in the press for 5 to 7 minutes and cut in half.

Ingredients

- 4 Buona Vita Cooked Linked Hot Sausage, cut in half lengthwise
- 8 Slices sourdough bread
- 1 Red pepper, quartered and roasted
- 1 Yellow pepper, quartered and roasted
- 1 cup Arugula
- 1 lb. Provolone cheese

