

	Best before: sealed / opened	Storage:	How to:
Bratwurst Thüringer style	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 5 minutes, great in an airfryer too
Bavarian Smokies	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 5 minutes, great in an airfryer too
Munich Whites - Weisswurst	10 days / 2 days	Fridge or freeze up to 8 weeks	Simmer (under 90 deg) in hot water approx 15 minutes. Or BBQ or fry (very little grease in pan)
Cheeky Chicken	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 5 minutes, great in an airfryer too
Oldenburger Kochwurst	10 days / 2 days	Fridge or freeze up to 8 weeks	Simmer (under 90 deg) in hot water approx 8 minutes , great in stews or soups
Berlin Banger	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 8 minutes, great in an airfryer too
Frankfurt Snap	10 days / 2 days	Fridge or freeze up to 8 weeks	Simmer (under 90 deg) in hot water approx 8 minutes
Nürnberger	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 5 minutes, great in an airfryer too
Uruti Venison	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 5 minutes, great in an airfryer too
Plum the Turkey	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 5 minutes, great in an airfryer too
Urenui Mutton	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till brown, approx 5 minutes, great in an airfryer too
German Meatloaf - Leberkäse	10 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry in 1 cm thick slices (very little grease in pan) on medium heat till brown, approx 5 minutes
Manuka smoked Cheese	21 days / 5 days	Fridge	Most flavour at room temperature, ready to eat
Manuka smoked Bacon Lean	21 days / 5 days	Fridge	Most flavour at room temperature, ready to eat, serve with smoked cheese, fresh fruits & bread or crackers
Manuka smoked Bacon Speck	21 days / 5 days	Fridge	Cut as thick as you like or dice up, fry crispy, use fat drips to fry your eggs
Manuka smoked Bacon 250G	21 days / 5 days	Fridge	Fry crispy, use fat drips to fry your eggs
Manuka smoked Bacon 500G	21 days / 5 days	Fridge	Fry crispy, use fat drips to fry your eggs
Hardwood Tong			Ideal for the BBQ with sausages
Honey Mustard 500ml	30 days / 30 days	Fridge	To enjoy with your selection of sausages and meats
Sweet Mustard 500ml	30 days / 30 days	Fridge	To enjoy with your selection of sausages and meats, especially with Munich Whites
Currysauce with a kick 500ml	30 days / 30 days	Fridge	To enjoy with your selection of sausages and meats
German Style Meatballs (3)	7 days / 2 days	Fridge or freeze up to 8 weeks	BBQ or fry (very little grease in pan) on medium heat till warm, approx 8 minutes, eat hot or chill and eat cold

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***For questions or comments please contact us via phone or email
We very much appreciate any reviews as feedback***

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