



Kroeger and Sons Meats

Inside Historic



Matthew Gannaway
Debbie Knueven Gannaway

(513) 651-5543

Wednesday thru Friday
9:00 AM until 6:00 PM
Saturday
8:00 AM until 6:00 PM
Sunday
10:30 AM until 3:00 PM

OPEN YEAR ROUND

Ask about our catering services

www.findlaymarket.org

Kroeger and Sons Meats

Inside Historic Findlay Market

Matthew Gannaway
Debbie Gannaway
(513) 651-5543

www.findlaymarket.org

Cooking directions: All of our sausages are excellent grilled or poached.

To poach, use a skillet or pan with a tight fitting lid. Add enough water to cover only 1/2 of the sausage, apply medium heat and cover. You can then brown them in the same pan.

Suggested cooking time for pork or lamb is 15 to 18 minutes, for chicken, 10 to 12 minutes. Pre-boiling is not recommended or necessary before grilling as some of the flavor is lost and the sausages tend to become dry when grilled.

Please note the chicken sausages contain minimal fat and will dry out faster than the pork varieties.

(Cooking times can vary due to type of heat and method of cooking chosen.)

COOKED PORK SAUSAGES

Brats - in Cincinnati we call them "white" brats. Spiced according to the north German traditions, our brats are mild, but VERY flavorful.

Boudin (Boo-Dan) - Pork, rice, green peppers and green onions seasoned with thyme, pepper, and cayenne. A Louisiana tradition.

FRESH PORK SAUSAGES

Chorizo - tangy Mexican variety with red wine, chili pepper, garlic and a touch of cayenne.

Italian, Chicago Style, Mild or Hot - extremely chunky lean sausage with a strong fennel and cracked black pepper flavor. The hot version is the hottest sausage we make.

Italian, Mild or Hot - pepper and fennel flavor with a hint of anise and nutmeg. The hot version also has cayenne and red pepper flakes.

Hungarian - chunky pork with sweet paprika and garlic.

Kielbasa - Polish sausage with a taste of marjoram and garlic.

Linguisa - smooth textured Portuguese sausage with red wine, marjoram and garlic.

Mett, Fresh - known as a fresh bratwurst outside Cincinnati. Very mild flavors of white pepper, nutmeg and a hint of mace & mustard seeds

NAPA Valley - contains fresh green bell peppers, onions and tomatoes that are chopped and marinated in a golden vinaigrette, then seasoned with lots of fennel seed.

Parma Italian - fennel, anise, and garlic. Accented with chunks of sweet red and yellow peppers.

Swedish Potato - Swedish variety with pieces of real potatoes plus chives and coriander.

Vidalia Onion - mildly sweet with chunks of vidalia onions and grated Parmesan cheese.

CHICKEN SAUSAGES

Made from whole boneless, skinless chicken breasts. Very lean, be careful not to overcook. Ten minutes is usually sufficient cooking time.

Andouille - same recipe as our Pork Andouille, but made with chicken.

Barbecue - coarsely textured with garlic, cracked black pepper & our secret recipe barbecue sauce.

Basil - basil, garlic, sun dried tomatoes and pine nuts.

Chili - bits of sun dried tomatoes with garlic and chili powder give it a taco-like flavor.

Chorizo - chili powder, garlic, cayenne and a nice white wine. **NEW IN 2008**

Italian - fennel, anise, nutmeg and sweet paprika

Mediterranean - artichoke hearts, black olives, fennel, and anise.

Mexican - ground cumin, chili peppers, garlic, oregano, and fresh salsa.

Onion and Dill - dill flavored sausage made with minced fresh onions.

Shiitake Mushroom - delicately seasoned, with chunks of fresh shiitake mushrooms.

SEASONAL SAUSAGES

Bockwurst - made from December thru Easter, this smaller sausage is made from finely chopped pork and seasoned with chives and parsley.

Chicken Voudeau - contains jalapeno peppers, red beans, and rice. Made just for Mardi Gras.

Weisswurst - made only in December, (traditionally a "second breakfast" in Germany) seasoned with lemon zest and parsley.

SMOKED SAUSAGES

Our smoking process is known as "cold smoking". This procedure does not cook the sausage. It coats the sausage with a mild hickory smoke to enhance the flavor when fully cooked by you.

Andouille - large chunks of lean pork seasoned with garlic, cracked and ground black pepper. Hot version also has ground cayenne & pepper flakes.

German Metts - the Kroeger and Sons recipe is a traditional family recipe from Germany dating back five generations. Available in hot or mild.

German Bierwurst - variation of our mild German metts, with the added flavor of a locally brewed beer. Great on the grill with a brown mustard!

Kielbasa - a rope sausage, very lean and coarse chopped instead of ground. Dry cured and smoked. Spiced with white pepper, garlic, nutmeg, and mace.

Reubenwurst - finely ground pork with garlic, coriander, and chunks of corned beef, sauerkraut and Thousand Island dressing. We call it a "Reuben in a Tube".

Spanish Chorizo - this smoked sausage has red wine, garlic, and oregano. Perfect for paella.

LAMB SAUSAGES

Fresh Lamb - fennel, garlic and onion.

Merguez - Spicy lamb sausage, seasoned with garlic, fennel, and harissa, a North African spicy hot tomato and chili sauce. **NEW IN 2008**

Cherry Lamb - smoked lamb sausage, with dried cherries, seasoned with onion and garlic.

BULK PORK SAUSAGES

Maple - made from the same recipe as the Southern bulk sausage, with the added sweetness and flavor of 100% maple syrup.

Southern - bulk sausage, most often used for making breakfast patties or in sausage gravy. Also used spice up turkey stuffing or chili.

OTHER SPECIALTY PRODUCTS

Goetta - Oats plus very lean pork and beef, seasoned with salt, white pepper, onions, nutmeg and a touch of clove.

Stuffed Peppers - we take sweet red, yellow and orange peppers and stuff them with our own sausages mixed with basmati rice and topped with parmesan cheese.

Available varieties include:

Napa Valley Italian (pork sausage)

Chicken Mediterranean

Chicken Mexican (corn and beans added)

Cooking suggestion: preheat oven to 350°, cut peppers in half, spray or lightly oil casserole dish, bake meat side down for 45 to 50 minutes. Or, leave whole and bake for 1 hour and 30 minutes. Also good in a lightly seasoned tomato sauce.

Stuffed Pork Chops - we use lean, boneless loin chops and then stuff them with one of the following:

- Cornbread with celery and our own mild andouille sausage

- Mashed Potatoes with bacon, cheese and chives

- Sweet Potatoes with ham, thyme and nutmeg.

- Chorizo sausage with bread stuffing

Cooking suggestion: preheat oven to 350°, rub with cooking oil, and bake for 40 to 45 minutes, uncovered.

Stuffed Squash - acorn squash stuffed with maple sage sausage. Bake in 350° oven for an hour and half, until squash is fork tender.