

Kroeger and Sons Meats

Inside Historic Findlay Market

1801 Race Street

Cincinnati, OH 45202

(513) 651-5543

www.findlaymarket.org

Cooking directions: Our sausages are excellent grilled or poached. To poach, use a skillet or pan with a tight fitting lid. Add enough water to cover halfway, apply medium heat and cover. Brown in the same pan.

Suggested cooking times:

- pork or lamb, 16 to 18 minutes
- chicken, 10 to 12 minutes
- bison, 8 to 10
- duck, 12 to 14 minutes
- camel, 12 to 14 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.

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. This is one sausage that does not grill well. Steam this one!

SPECIALTY SAUSAGES

Duck - chunks of duck breast blended with fine ground chicken, seasoned with orange, caraway, parsley and white wine. Very elegant.

Frontier Bison - locally raised buffalo, seasoned with garlic and BBQ sauce, then smoked. Tasty and healthy. **NEW IN 2009**

Moroccan Camel - Yes, it is made from camel meat, with Moroccan seasonings and pine nuts.

Chicken Voodoo - jalapeno peppers, red beans, and rice.

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 - sweet paprika and garlic.

Kielbasa - Polish sausage with a taste of marjoram and plenty of 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

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

Barbecue - big chunks of chicken with garlic, cracked black pepper & our secret recipe barbecue sauce.

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

Chorizo - chili powder, garlic, cayenne, paprika and a nice white wine.

Italian - fennel, anise, nutmeg and 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 onion.

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.

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

Turducken - Turkey, duck and chicken with hot andouille and bread stuffing, all in one sausage. **New in 2009**

SMOKED PORK SAUSAGES

Our smoking process is known as “cold smoking”. This process does not cook the sausage. It covers the sausage with a mild hickory smoke to enhance the flavor when cooked by you.

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

German Metts, Hot or Mild - 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

Merquez - Spicy lamb sausage, seasoned with garlic, fennel, and harissa, a North African spicy hot tomato and chili sauce.

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 -sweet red, yellow and orange peppers, stuffed 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 - lean, boneless loin chops, stuffed 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.

- Panko with Chorizo sausage

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, or, until squash is fork tender.



Kroeger and Sons Meats

Inside Historic



Matthew Gannaway
Debbie Knueven Gannaway

(513) 651-5543

Tuesday thru Friday
9:00 AM until 6:00 PM

Saturday
8:00 AM until 6:00 PM

Sunday
10:00 AM until 4:00 PM

OPEN YEAR ROUND

www.findlaymarket.org/kroeger.htm