

# Hofmann Grilling Tips - Get Your Grill On!



## Hofmann Burgers

Straight from the freezer to your grill, Hofmann burgers cook up tasty and fast. They are perfect for cookouts big or small. They don't have any fillers, which is why they are gluten free, plus they are a good source of protein. The only ingredient is quality beef. Our 100% beef burgers come frozen and raw, so please follow recommended procedures for safe handling and cooking.

Get your grill on with Hofmann's ridiculously tasty burgers!

\*Burgers are sold in select stores and not online at this time.

**Cooking Methods** Cook to an internal temperature of 160°

\* **Grill**

Place frozen patty on pre-heated grill. Grill 3-5 minutes on each side. Season if desired.

\* **Broiler**

Place frozen patty in pre-heated oven set to broil. Broil 3-5 minutes on each side. Season if desired.

\* **Frying Pan**

Place frozen patty in pre-heated pan. Fry burger for 3-5 minutes on each side. Season if desired.

**Safe Handling Instructions**

This product is prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions:

\* Keep refrigerated or frozen. Thaw in refrigerator or microwave.

\* Cook thoroughly.

\* Wash raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

\* Keep foods hot. Refrigerate leftovers immediately or discard.



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