

Bison Product Information

1. **Corned Brisket (Fully Cooked)** – This product is made with brisket flat and is half sized. It is cooked in this bag and is loose by design (air in the bag). It has not been handled outside of the bag since cooking. It can last for several weeks in your refrigerator thawed (unopened). Rex likes to take cold brisket sandwiches to work.

Ingredients: Bison, Water, Salt, Mustard Seeds, Pickling Spice (does not contain ginger), Pepper, Sodium Nitrite and Sodium Erythorbate

2. **Smoked Brisket (Fully Cooked)** – This product is made from brisket. It is cured for 9 days and then cooked for 7 hours. They are cut into halves or thirds and then packaged. Can be served hot or cold. We recommend slicing thin.

Ingredients: Bison, Water, Salt, Brown Sugar, Sodium Nitrite, Dextrose Monohydrate, Sodium Phosphate

3. **Italian Sausage** – This item is made with 100% bison and then the Italian spices. This is a raw uncooked item and sold in 1 lb. packages. Rex's favorite use is browned and served in his wife's homemade marinara sauce on top of spaghetti. He likes to say that the Italian sausage has some zing to it.

Ingredients: Bison, Salt, Spices, Crushed Red Pepper, Paprika

4. **Southwest Style Green Chili Sausage Links (Fully Cooked)** – These are fully cooked ¼ lb sausage links with just enough spice and green chili to be spicy for Gringos but not too hot. In order to get the best texture (bite feel) we use 50% bison and 50% Antibiotic Free Berkshire Pork. You will like them. Sold in 1# packages now. Note: These were served in the Mile High Football Stadium as footlongs in 2018/2019 season.

Ingredients: Pork, Bison, Green Chiles, Salt, Garlic, Spices, Sodium Nitrate

5. **Bison Black Pastrami** – Fully cooked bison pastrami is made from Bison Eye of Round. Black pastrami is often called New York Style Pastrami. It has a darker color because it has been rubbed with black pepper and molasses (or brown sugar). These are made from full eye of rounds weighing about 3 to 6 lbs. and will feed your family for several meals.

Ingredients: Bison, Water, Salt, Spices, Brown Sugar, Sodium Nitrate, Dextrose.

6. **Bison Mexican Chorizo** – 100% Bison packaged in 1 lb. packages. Raw uncooked.

Ingredients: Bison, Spices, Salt, Chile Powder, Paprika, Vinegar Powder, Celery Powder. This is a mild seasoning profile.

7. **Bison Merguez Sausage** – This is a North African inspired 100% Bison. It is sold in raw uncooked 1 lb. package. The merguez is traditionally a long, thin hot and spiced lamb sausage originating from the Middle East and North Africa. This sausage is also popular in France for its intense spicing with harissa and toasted cumin and is traditionally cooked over coals to accentuate its smoky flavor. We choose to make it with Bison and Pork instead of lamb and it is full of flavor.

Ingredients: Bison, Spices, Salt, Garlic, Cayenne, Paprika, Harissa (Rehydrated Chili 52%, Modified Corn Starch, Salt, Garlic, Coriander, Caraway, Acidity Regulator: Citric Acid), Celery Powder.

8. **Breakfast Sausage** – This item is made with 100% bison. This is a raw uncooked item and sold in 1 lb. packages.

Ingredients: Bison, Salt, Spices, Crushed Red Pepper, Paprika

9. **Cheddar w/ hint of Jalapeño Sausage** – These are fully cooked ¼ lb. sausage links with a cheddar brat flavor and a slight hint of jalapeño, we use 50% bison and 50% Antibiotic Free Berkshire Pork. Sold in 1# packages.

Ingredients: Bison, Pork, water, cheddar cheese (pasteurized milk, cheese cultures, salt, enzymes, annatto vegetable color (if colored), potato starch, corn starch and cellulose (anti-caking agents)), nonfat dry milk, sea salt, vinegar, jalapeno granules, organic onions, spices, paprika, organic garlic, celery powder, ground mustard. Stuffed in pork casings.

Allergens

The processing facility that makes these products for us in Denver has the following allergens in their building: soy, wheat, dairy and eggs. Spices are all safe from allergens, so our products don't come in contact with any allergens. Corn products are listed in ingredient lists if they are present in the product. Products are made in a USDA Inspected meat processing plant and operates with the appropriate HACCP programs in place. Every effort is made to keep ingredients managed appropriately based on allergens and other ingredients. The facility is a small family owned and operated business.