

Instructions for Preparing Our Maxwell Street Polish

Total Prep Time:

Total Cook Time:

What You Get:

- Polish sausage
- Poppy seed buns
- Mustard
- Onion

What You'll Need: Vegetable Oil, Grill (preferred) or large skillet, tongs, knife, cutting board

Step 1: Peel onion and cut in half. Slice each half in 1/2-inch slices.

Step 2: Heat vegetable oil over medium heat on stove. Sauté onions with lid on for 30 minutes until they are golden brown. Stir throughout and transfer to a bowl once ready.

Step 3: Score the sausage "smile side up" from end to end with a shallow cut on one side, just breaking the skin.

Step 4: Grill the sausages over medium heat for 5 minutes on each side, creating grill marks.

Note: If you are using a stovetop, heat sausage on medium heat in a large skillet for 5 minutes. Turn over sausage and cook another 5 minutes.

Step 5: After sausages are finished cooking, steam the Hot Dog Buns by heating buns on high for 2-2 ½ minutes in the microwave (keep in package). If using fewer buns, put in plastic loosely closed bag and microwave for 45-60 seconds.

CAUTION – steam is extremely hot

Step 6: Place Polish sausage in steamed hot dog bun. Add mustard and top with onions

Once thawed, use bread within 2 days. Once removed from freezer, use meat within a week.