



## Sausage Kitchen

4200 Douglas Drive, Crystal, MN 55422

### Almsted's Specialties Prepared in Our Store

#### Link Sausage

Beer Bratwurst (GF, MSG-F)  
Bratwurst (Wild Rice) GF  
Cheddar Bratwurst (GF)  
Cheddar-Bacon-Beer Bratwurst (GF)  
Chicken Bratwurst (GF)  
Chicken-Bacon-Swiss Bratwurst (GF)  
Fresh Bratwurst  
Pepper Jack Bratwurst (GF)  
Sauerkraut Bratwurst (GF)  
Swiss Cheese Bratwurst (GF)  
Turkey Bratwurst (GF)  
Chorizo (GF, MSG-F)  
Country Pork Sausage (GF, MSG-F)  
English Bangers (GF, MSG-F)  
Hot Italian (GF)  
Mild Italian (GF)  
Sweet Italian (GF, MSG-F)

#### Pan Ready Meatloaf

All Beef  
Cheddar Cheese (GF)  
Ham Loaf  
Italian (GF)  
Swiss Cheese (GF)

#### Bulk Sausage

Chorizo (GF, MSG-F)  
Hot Italian (GF)  
Mild Italian (GF)  
Sweet Italian (GF, MSG-F)  
Turkey Italian (GF)  
Deluxe Pork Sausage (GF)  
Regular Pork Sausage (GF)

#### Patties

Beer Bratwurst (GF, MSG-F)  
Cheddar Bratwurst (GF)  
Chicken-Bacon-Swiss Bratwurst (GF)  
Fresh Bratwurst (GF)  
Pizza (GF, MSG-F)

#### Specialties

Corned Beef Hash (GF, MSG-F)  
Old Fashioned Pickled Herring (GF, MSG-F)  
Potato Sausage (GF, MSG-F)  
Smoked Salmon Spread Spread (GF, MSG-F)  
Swedish Meatball Mix (GF, MSG-F)  
Swedish Sausage (GF, MSG-F)

GF = Gluten Free  
MSG-F = MSG Free

## Suggestions for Preparing Almsted's Specialties

Loaf Items: Thaw and bake at 325° F and cook to an internal temperature of 160° F

Bake large loaf for 1 ½ hours

Bake small loaf for 1 ¼ hours

Swedish Meatball Mix: ready to use, no need to add anything

Form balls and pan fry or bake 15 to 20 minutes at 350° F.

Also makes great meatloaf.

Swedish or Potato Sausage:

Cover with cool water, let come to a simmer, then turn fire to a slow simmer for 30 minutes.

Sausage may be turned over when fire is lowered.

Cook uncovered.

These can be pricked with a fork several times before cooking.

### Swedish Meatball Gravy

#### Sauce:

6 Tbsp butter

1/3 cup flour

1 quart beef stock

1/2 to 3/4 cup sour cream

Salt

2 to 4 Tbsp of Lingonberry, red currant or raspberry jelly, more or less to taste (optional)

#### Method:

- 1) Heat 6 Tbsp of butter in a large sauté pan over medium heat. When the butter is melted (be careful not to burn the butter), reduce the heat to medium and add some of the meatballs. Do not crowd the pan. Work in batches, browning them slowly on all sides. Be gentle when you turn them so they don't break apart. Do not cook the meatballs all the way through; just brown them at this stage. Once browned, use a slotted spoon to remove them from the pan, setting them aside so you can make the sauce with the remaining pan butter.
- 2) Start the sauce. Heat the pan butter on medium until hot. Slowly whisk in the flour. Stirring often, let the flour cook until it is the color of coffee-with-cream; this is a classic roux.
- 3) As the roux is cooking, heat the beef stock in another pot until it simmers. When the roux has cooked until the color of coffee-with-cream, slowly add the hot beef stock a little at a time. Everything will sputter at first, and the sauce will seize up and solidify. Keep stirring and adding stock slowly and it will loosen up and become silky.
- 4) Add the meatballs to the sauce and turn the heat down to low. Cover the pot and cook on low heat for 10 minutes. You may need to do this in batches.
- 5) Spoon the meatballs to a serving dish. Add sour cream to the remaining sauce and pour over meatballs and mix well. Either add the lingonberry jelly to the sauce or serve it on the side.