

SMOKEY DENMARK'S

SMOKED MEATS CO.



Smoked Sausage

Pork & Beef	Links, Rings, Rope	10#, 25# Case
Pork	Links, Rings, Rope	10# Case
Beef	Links, Rings, Rope	10#, 25# Case
Hill Country Style	Links, Rings, Rope	10#, 25# Case
Hot Sausage	Links, Rings, Rope	10#, 25# Case
Jalapeno	Links, Rings, Rope	10#, 25# Case
Hotlinks	Links	10#, 25# Case
Kielbasa	Links, Rings, Rope	10#, 25# Case
Kielbasa with Jalapeno	Links, Rings, Rope	10#, 25# Case
Kielbasa with Jalapeno & Cheese	Links, Rings, Rope	10#, 25# Case
Abilene	Links, Rings, Rope	10#, 25# Case
Knockwurst	Links	10# Case
Pepperwurst	Links	10# Case
Bratwurst	Links	10# Case
Beer Brats (made with Live Oak)	Links	10# Case
Andouille (cajun style)	Links, Rope	10# Case
Boudin (cajun style)	Links	10# Case
Green Onion (creole style)	Links, Rings	10# Case

Smoked Meats

Smoked Brisket - Trimmed	5 per Case
Smoked Brisket - Whole	3 per Case
Chopped Barbeque Brisket	6-5lb. Tubs
Smoked Shredded Pork	Catch Weight
Smoked Turkey	Catch Weight

Other Meats

- Breakfast Sausage Patties
- Thick Sliced Bacon

ON A FATEFULL DAY IN 1964, Mr. Smokey Denmark had the idea that making sausage and brisket is just about the most noble a cause that a man can persue. And at that moment he decided to start making pure smoked meat magic. Mr. Denmark was committed 110% to quality ingredients making great sausage and smoked brisket, so he kept recipes real. No fake casings, no spray-on smoke, and no bologna. We hold these same values as truth in our hearts to this very day. You won't ever find that we've cut corners or tried to pull the old switcheroo. What you see is what you get. Pure honest, authentic and consistantly great smoked meats made one at a time in Austin Texas.

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HOME OF *Quality* SMOKED GOODNESS

SMOKEYDENMARK.COM