



They don't make 'em like this anymore . . . but we do.

We chop the Angus beef for these franks the way the butchers did circa 1900. Ingredients? Simple and all natural: beef, water, sea salt, sugar, spices, natural flavorings, and dehydrated garlic. They're old-fashioned good.

## **Product Description**

Authentically gourmet, full of the simple flavor of beef franks from days gone by. All meat, skinless franks deliver a satisfying bite that pops with flavor the way a sausage should. Unlike some hot dogs, your customers won't be left wondering "What's in it?" They'll know. And they'll love it.

## Features/Benefits

- Premium, all natural, Angus beef
- Butcher shop style
- 7" hot dog bun length
- Size 5:1
- · Authentic frank flavor
- · Authentic sausage bite
- No strong aftertaste

## Suggested Uses

- Gourmet hot dogs Chicago-Style, Detroit Coney Dog, Sonoran
- · Slow-cooked franks and beans
- · Corn Dogs
- Pretzel Dogs
- Catered picnic events
- Concession Stands

## **Product Handling**

- Promptly store in cooler
- · Once opened, use within 3 days
- After opening, overwrap unused product with film and refrigerate

A-Code	Product Description	Pack Size
6991095	All Natural Butcher Shop Style Angus Beef Frank s 5/1	2/5 lb.

