



“Shaker Valley Foods and Chef Kris Kreiger are proud to team up with one of the finest Artisan made sausage lines available to the Foodservice Industry. After years of refinement these epicurean delights will make a huge impact on your menu, your customer’s palate, and towards your bottom line.”

—Enjoy, Chef Kris



19316 Smoked Hungarian 3/1 FC

A medium ground link featuring sweet paprika and touch of hot scented with black pepper and a hint of nutmeg and allspice.

19317 Smoked Slovenian 3/1 FC

Course ground for a firm meaty bite seasoned with caraway seed, fresh garlic and butcher ground black pepper and a hint of nutmeg.

19318 Smoked Polish Kielbasa 3/1 FC

Course ground twice for a firm textured product seasoned with marjoram, fresh garlic and butcher ground black pepper.

19319 Smoked Cajun Andouille 3/1 FC

Medium ground, fiery and complex full of great flavor. Authentic flavor for gumbos, poor boy’s, jambalayas & Étouffée. The closest to true N’ Orleans flavor without a plane ticket!



19316 Hungarian



19317 Slovenian



19318 Polish



19319 Andouille