



Bacon Sausage

Big Fork Brands is a Chicago-based, family-owned company specializing in handcrafted, artisan sausages using all-natural pork and nitrite-free hardwood smoked bacon. Big Fork products are free of artificial flavors, preservatives, antibiotics, hormones, and gluten. They use hogs and chickens that are vegetarian fed and raised in the Midwest. All varieties of Big Fork sausages are a good source of protein and contain irresistibly robust flavor. Big Fork crams as much bacon as possible into every sausage and add little else. This simplicity lets the bacon flavor shine through so you get BIG flavor without the additives.

- All Natural, Made in Chicago
- Minimally Processed, Naturally Encased, Hardwood Smoked
- Hogs Raised Outdoors in the Midwest by Small Independent Farmers
- Free of: Preservatives, MSG, Nitrates, Nitrites, Hormones, Antibiotics, Artificial Flavors
- Chef Created, Hand Crafted, Artisan Sausage
- Locally Raised, Locally Made, Locally Sold
- 20% Less Fat Than Bacon

AGED CHEDDAR CHEESE



PK7600, Fully Cooked, 10 lb. case

Aged Cheddar is loaded with Wisconsin made all-natural cheddar cheese, the perfect pairing with hardwood smoked, nitrate-free bacon and antibiotic-free pork. This sausage contains only 8 ingredients.

CRACKED BLACK PEPPER



PK7610, Fully Cooked, 10 lb. case

Cracked Black Pepper is seasoned generously with freshly cracked black pepper; an excellent pairing with hardwood smoked nitrate-free bacon and antibiotic-free pork. This sausage contains only 8 ingredients.

SPICY THREE PEPPER



PK7630, Fully Cooked, 10 lb. case

Spicy 3 Pepper is HOT! Made w/ fresh green jalapeños, crushed red chilies and habaneros, this sausage really packs a spicy punch! Paired with hardwood smoked, nitrate-free bacon and antibiotic-free pork.

PORTOBELLA MUSHROOM

PK7625, Fully Cooked, 10 lb. case

Portabella Mushroom is a new flavor of bacon sausage made with roasted portabella mushrooms and paired with hardwood smoked, nitrate free bacon and antibiotic free pork.

All of our Big Fork Sausages are all-natural and naturally encased, without any water, preservatives, hormones, or antibiotics added, just pure ingredients like sea salt and brown sugar. Each Sausage is naturally smoked using a blend of Hickory & Applewood hardwood.

Call us at:

OH 440-951-6448 | PA 412-434-6448

euclidfish.com

Euclid FISH Company
EST. 1944

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