



Troyer's

Hello Spring!

Stocked at Troyer Foods



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Bacon Wrapped Water Chestnuts

Ingredients:

- 1 (8 ounce) can water chestnuts, drained
- 1/4 cup soy sauce (item #625158)
- 1/4 cup brown sugar
- 8 slices Troyer bacon (item #164224), cut in half crosswise

Directions:

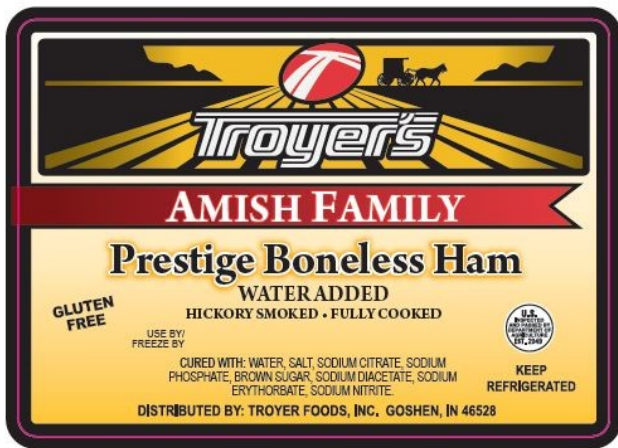
1. Marinate the water chestnuts in soy sauce for 1 hour
2. Drain
3. Roll each chestnut in the brown sugar
4. Secure with a toothpick
5. Arrange on a cake rack in a shallow baking pan
6. Bake at 400 degrees F for about 30 minutes or until golden brown
7. Drain on paper towel

NOTE: This can be prepared ahead of time and stored in refrigerator until ready to bake.





167223	Prestige 1/4 Boneless Ham	12/2-3 lb.
167112	Prestige 1/2 Boneless Ham	6/3-4 lb.
167018	Medallion 1/2 Boneless Ham	4/5-7 lb.
167073	Prestige Whole Boneless Ham	6/7-9 lb.
167013	Medallion Whole Boneless Ham	4/11-13 lb.





Honey Glaze Ham

Ingredients:

- 1 Boneless Fully Cooked Ham (Troyer Item# 167112)
- 1/2 cup of water
- 1/2 cup packed brown sugar
- 1 cup honey
- 1 teaspoon ground cloves
- 1/2 teaspoon ground mustard



Directions:

1. Score the ham, making diamond shapes 1/2 in. deep. Place on a rack in a well-greased foil-lined roasting pan. Add water to pan. In a small bowl, combine the honey, brown sugar, cloves and mustard; pour over ham.
2. Bake, uncovered, at 350° for 1-1/2 to 2 hours or until a meat thermometer reads 140°, basting with pan juices often. Add additional water to the pan if necessary.

Yield: 15-18 servings.



182054 5/1 Tray Pack Bratwurst Link	16/1 lb.
UPC:76936334054	
182059 5/1 Tray Pack Cheddar Bratwurst	16/1 lb.
UPC:76936334059	
182139 5/1 Tray Pack Mild Italian Sausage	16/1 lb.
UPC:76936334013	
182405 5/1 Tray Pack Beer Bratwurst	16/1 lb.
UPC:76936334058	
206253 Corn Dog 6 ct. box	12/1 lb.
UPC:5075925333	

Fits in Pick 5

Value Priced

Great Flavor





119387 4-1 Beef Sirloin Patty

12/2 lb.

UPC:816980009380

119937 4-1 Beef Sirloin Patty

6/4 lb.

UPC:816980009370

119943 4-1 81/19 Beef Patty

6/5 lb.

UPC:816980009430





148024 Diced Ham

20/8 oz.

UPC:050509271227



148287 Cubed Ham

20/8 oz.

UPC:050509271036



- Hearty large cubes of lean ham—great for seasoning soups or vegetables
- Smaller cubes of lean ham—the perfect size for salads, omelets, scrambled eggs, quiche and pizzas.
- Cumberland Gap products are naturally smoked for a true hickory flavor.



Easy Ham & Macaroni Supper

INGREDIENTS

- 2 1/2 cups Cumberland Gap Chunked or Diced Ham
- 1 package (10 ounces) frozen mixed vegetables
- 1 tablespoon margarine
- 1 can condensed cream of celery soup
- 1/8 teaspoon pepper
- 1 cup elbow macaroni (uncooked)
- 1/4 cup chopped onion
- 1/4 cup water
- 1 teaspoon Worcestershire sauce



DIRECTIONS:

Prepare mixed vegetables and macaroni separately according to package directions; drain. Lightly brown onion in margarine in large frying pan. Add soup and water, stirring to combine. Stir in ham, vegetables, macaroni, Worcestershire sauce, and pepper. Cook over medium heat 8 to 10 minutes or until heated through, stirring occasionally. Makes 4 servings.



170284 Boneless Ham Steaks Tray Pack

16/12 oz.



How to Prepare Ham Steaks:

To Pan Fry:


- Open Package
 - Remove all wrapping
 - Glaze or garnish if desired
 - Fry in Preheated Non Stick pan at moderate temperature, approximately 2-5 minutes per side
 - Turn occasionally until lightly browned
- Super trimmed cushions assure up to 97% fat free ham steaks and customer satisfaction.
 - Packaged in convenient consumer sizes for a fast meal.
 - Naturally smoked to provide the true hickory taste customers prefer.

To Microwave:

- Open Package
 - Remove all wrapping
 - Place on microwave dish and cover with paper towel
 - Microwave on high 3-4 minutes per pound
- Premium steaks, slices and chops from the highest quality hams and loins...trimmed and vacuum packed for consistent taste, color and shelf life.

To Grill or Broil:

- Open package
- Remove all wrapping
- Glaze or garnish if desired
- Preheat Grill/Broiler. Grill/Broil 3-5 inches from heat, approximately 2 minutes per side or until lightly browned



Glazed Ham Steak & Sweet Potatoes

INGREDIENTS

- 1 Cumberland Gap Semi Boneless Steak or Twin Boneless Ham Steaks
- 1/4 cup brown sugar
- 3 tablespoons margarine
- 1/8 teaspoon salt
- 1 1/4 pounds sweet potatoes
- 1/2 cup orange juice
- 1/4 cup water
- 1/8 teaspoon mace

DIRECTIONS:

Pare potatoes; cut lengthwise in half. Place on flat sides and cut lengthwise into slices 1/4-inch thick. Combine orange juice, brown sugar, water, margarine, mace, and salt in large frying pan. Add potatoes, cover tightly and cook slowly 15 minutes. Remove cover and continue cooking 12 to 15 minutes or until potatoes are tender. Meanwhile, place ham slice on rack in broiler pan so surface of meat is 3 to 5 inches from heat. Broil approximately 2 minutes, turn, and brush with glaze. For potatoes, turn and brush with glaze occasionally. Place ham slice on warm platter, circle with sweet potatoes. 4 servings.



160032	14-16/ lb.	3 Star Sliced Applewood Smoked Platter Bacon	1/15 lb.
160512	14-18/ lb.	3 Star Platter Bacon Frozen	1/15 lb.
160350	14-18 ct.	Extra Smoked Layout Bacon	2/10 lb.

Sugardale's exclusive Star Bacon program is streamlining the bacon category to simplify customer ordering. The Star Bacon Program ranks Sugardale bacon into three specific categories based on the needs of different users. Customers can now choose the type of bacon that specifically meets their needs, while maintaining the same level of consistency and quality they expect from Sugardale.

Bacon and Blue Sliders

Ingredients:

- 1 package Sugardale peppered Bacon.
- 1 lb. ground beef.
- 1/3 cup blue cheese, crumbled + additional for topping (if desired).
- Salt and pepper.
- 1 1/2 cups thinly sliced Vidalia onion.
- 3/4 cup flour.
- 2 cups oil for frying.
- 1 cup mayonnaise.
- 1/4 cup chipotles in adobo sauce.
- 8 mini buns.



Directions:

1. Fry bacon just until crisp. Drain on paper towels and set aside.
2. Mix together ground beef and blue cheese. Season with salt and pepper and form 8 mini burger patties. Cover with saran wrap and set aside, or place in refrigerator.
3. Heat oil in a medium saucepan until hot. Dredge sliced Vidalia onions in flour and fry until crispy. Drain on paper towels and set aside.
4. Mix mayonnaise and chipotles in a small bowl. Set aside.
5. Heat grill or skillet to medium heat. Cook burgers until they reach desired doneness.
6. Top burgers with additional blue cheese, bacon strip, onion strings, and chipotle mayo. Serve immediately.



200890 8/# 6" Beef Hot Dog 2/5 lb.

201994 10/# 6" Meat Hot Dog 2/5 lb.

For generations, Sugardale hot dogs have been the family favorite for summer time grilling season to a day at the ball park. Chances are, wherever friends, food and fun come together, Sugardale hot dogs are there too. So – bring on the buns and we'll make sure to bring the hot dogs, Super Dogs, smoked sausage and all beef hot dogs to the party.



Buffalo Dog

Ingredients:

- 4 Sugardale Hot Dogs
- 2 stalks celery, diced
- 4 Tbsp. bleu cheese crumbles
- 1/4 cup mayo
- 1 1/2 Tbsp. hot sauce or buffalo wing sauce
- 4 buns

Directions:

1. Grill or skillet cook hot dogs until internal temperature reaches 165°F.
2. Meanwhile, combine mayo and hot sauce in a small bowl. Mix well.
3. Place one cooked hot dog in each bun. Top with diced celery, 1 Tbsp. bleu cheese, and drizzle with hot sauce mixture. Serve immediately.



You can roast our bun-length sausage by a campfire but never fear if you're far from the flame, because we've already sealed that delicious flavor into every smoked sausage for you. So pick up a pack for your next campfire cookout—or just lunch with the gang.

187388 Cheddar Jalapeno Smoked Sausage

8/2 lb.

UPC:051900063888

187389 Bacon Swiss Smoked Sausage

8/2 lb.

UPC:051900063895

187490 Skinless Hot Smoked Sausage

6/2.5 lb.

UPC:015900235490

187548 Skinless Polish Sausage

6/2.5 lb.

UPC:015900235483

187554 Cheese Smoked Sausage

6/2.5 lb.

UPC:015900235544

187655 Skinless Smoked Sausage

6/2.5 lb.

UPC:015900235650





From classic, beef, turkey and chicken to our Signature Smokehouse and cheese flavors, there's a frank to satisfy every appetite at your table. Stock up on your family's favorites today.

205337 Bun Length Hot Dog 8 per pack

UPC:01590006337

205402 Hot Dog 8 per pack

UPC:015900134014

200209 Bun Length Hot Dog

UPC:01590000209

203082 4/# Jumbo Hot Dog

UPC:015900140824

203211 8/# Jumbo Hot Dog

UPC:015900002115

203265 8/# Jumbo Chicken Hot Dog

UPC:015900122554

203272 8/# Jumbo Turkey Hot Dog

UPC:015900122714

203449 8/# Signature Smokehouse Jumbo Hot Dog

UPC:015900064496

203063 8/# Family Pack Hot Dog

UPC:015900140633

203082 4/# Jumbo Jumbo Hot Dog

UPC:015900140619

12/12 oz.

32/12 oz.

24/1 lb.

12/1 lb.

24/1 lb.

12/1 lb.

12/1 lb.

12/1 lb.

8/3 lb.

4/5 lb.



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Golden-brown goodness on the outside that you remember from when you were a kid. Available in classic and beef flavors, it's easy to see why they're still an American favorite. (Such a favorite, in fact, that it's OK for grown-ups to enjoy them, too!)

206042 Bulk Corn Dog	72/4 oz.
UPC:015900140428	
206035 Beef Corn Dog 8 per pack	12/1.5 lb.
UPC:015900140350	
206048 Classic Corn Dog 8 per pack	12/1.5 lb.
UPC:015900140480	
206639 Corn Dog 16 per pack	8/2.67 lb.
UPC:015900063963	



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211043 Regular Bologna

16/12 oz.

UPC:015900000432

Lunchtime food fads come and go, but our classic bologna lunch meat will always be in style. The firm, smooth texture and full flavor will keep you satisfied through your day or perk up a brown-bag lunch. Our classic bologna has been a schoolyard favorite for generations.

211026 Garlic Bologna

12/1 lb.

UPC:015900000265

Add some zip to your ho-hum sandwich with our garlic bologna. It's made with quality chicken and pork, and perfect for pairing with a slice of your favorite cheese. Go ahead and add your favorite toppings for a tasty sandwich that will make all the other lunchboxes jealous.

211028 Thick Bologna

12/1 lb.

UPC:015900000289

What's better than your favorite bologna? More of it! Your sandwich will really stack up with our thick and extra thick bologna, which delivers the same great taste as the classic bologna you love. Satisfy the heartiest appetites at your table. Pick up a pack and find out why more is better.

211042 Red Rind Bologna

12/1 lb.

UPC:015900000425

211485 Extra Thick Bologna

12/1 lb.

UPC:1590006485

211669 Bologna Sliced Twin Pack

6/2.5 lb.

UPC:015900176694



216347 4x6 Smoked Ham	16/12 oz.
UPC:015900063475	
220021 Cotto Salami	16/12 oz.
UPC:015900000210	
222336 4x6 Deli Style Oven Roasted Turkey Breast	12/28 oz.
UPC:015900063369	
216907 4x6 Deli Style Smoked Ham	12/32 oz.
UPC:015900190799	
220024 Cotto Salami	12/1 lb.
UPC:015900000241	
450014 120 ct. Sliced American Cheese	4/5 lb.
UPC:015900440146	





Item# 648409 Original Salted

UPC:850668000405

Item# 648423 Salt and Vinegar

UPC:850668000429

Item# 648430 Zesty Jalapeno

UPC:850668000436

Item# 648447 Sweet Maui Onion

UPC:850668000443

Item# 648454 Mesquite BBQ

UPC:850668000450

Item# 648461 Rosemary and Olive Oil

UPC:850668000467

Item# 648492 Sour Cream and Onion

UPC:850668000498

Item# 648508 Aged Cheddar Horseradish

UPC:850668000504

Item# 648515 Spicy Dill Pickle

UPC:850668000511

Kettle Chips 24/2 oz.



These are no ordinary kettle chips! Our kettle-cooked potato chips are made in small batches, ensuring outstanding crispness and crunch! Our Kettle Chips are a better-for-you snack made exclusively with sunflower oil. And, like all of our snacks, our kettle cooked chips are certified gluten-free, free from GMO ingredients, and made in a nut-free facility.



Made From USA All Natural Pork

159330	4/1 Cheddar Cheese Brats	20/4 oz.
159332	4/1 Chicago Style Brats	20/4 oz.
159334	4/1 Beer Bratwurst	20/4 oz.
159336	4/1 Apple Bratwurst	20/4 oz.
159340	4/1 Andouille Pork Sausage	20/4 oz.
159320	Habanero Pork Sausage Bratwurst	20/4 oz.
159322	Original Chorizo Pork Sausage Link	20/4 oz.
159321	4/1 Banger Sausage Bratwurst	40/4 oz.
159318Z	4/1 Frozen Pork Sausage Bratwurst	40/4 oz.
159311Z	4/1 Frozen Italian Pork Sausage	1/10 lb.
159315Z	4/1 Frozen Dingus Polish Pork Sausage	1/10 lb.





Marinara Brats and Peppers



Ingredients:

- 6 oz. (2 cups) uncooked rigatoni
- 1 medium onion, coarsely chopped
- 1 green bell pepper, cut into 1-inch pieces
- 1 lb. cooked smoked bratwurst, halved lengthwise, cut into 1-inch slices
- 1 (15 oz.) container refrigerated marinara sauce
- 4 oz. (1 cup) shredded mozzarella cheese (Troyer Item# 458251)

Directions:

1. Cook rigatoni to desired doneness as directed on package. Drain; cover to keep warm.
2. Meanwhile, spray large non-stick skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add onion and bell pepper; cook and stir 5 to 6 minutes or until crisp-tender.
3. Add bratwurst and marinara sauce; mix well. Reduce heat to medium-low; cook 5 to 10 minutes or until thoroughly heated, stirring occasionally.
4. Stir in cooked rigatoni. Sprinkle with cheese.



Made From USA All Natural Pork

159312 Sweet Italian Rope Sausage	2/5 lb. avg.
159313 Italian Rope Sausage	2/5 lb.
159326Z Dingus Polish Rope Sausage Frozen	2/5 lb.
159328 S&P Rope Sausage	2/5 lb.
159319 Bratwurst Rope Sausage	1/10 lb.





Made From All Natural Lean Pork Trim

159610 Pure Pork Patties 40/4 oz.

UPC:00894546002051

159611 4 oz. Pure Pork Patties 12/2 lb.

UPC:00894546002068

Made From USA All Natural Pork Butts

159603 5.33 oz. Super Steer Pork Patties 12 lb.

159611 5.33 oz. Super Steer Pork Patties 6/5 lb.



NOTES

NOTES

*Thank you for choosing
Troyer Foods!*

Contact your Sales Representative for your order today!

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Troyer Central

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