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Deer Product Descriptions

For information on pricing, gain, take home % and other details, please ask our retail staff or visit the deer cut sheet on our website.

Regular Jerky, Cajun Jerky, Teriyaki Jerky, Ground & Formed Jerky, Pepper Ground & Formed Jerky, BBQ deer, and Dried Deer do not have any meat added other than deer. All other further-processed deer products have pork added with the exception of Summer Sausage with Beef which has beef added.

Summer Sausage & Salami Chubs

These products come in approx. 1-pound chubs. Simply thaw, slice, and enjoy plain or on crackers (with or without sliced cheese)

Summer Sausage with Pork Added

Our Summer Sausage with Pork is a great snack option and offers a handcrafted, mild flavor that pairs perfectly with your favorite cheese and crackers.

Summer Sausage with Beef Added

Our Summer Sausage with Beef is a leaner snack option and offers a handcrafted, mild flavor that pairs perfectly with your favorite cheese and crackers.

Salami

Our Salami is like our Summer Sausage, but has black peppercorns, a hint of mustard seed, & garlic.

Summer Sausage with Cheese

Our Summer Sausage with Cheese uses the same recipe as our Summer Sausage, but with the addition of small morsels of cheddar cheese.

Old World Summer Sausage

A bit tangy. Our homemade recipe combines the perfect amount of seasoning, tang, and smoky flavor to partner with your favorite cheese or enjoy alone.

Jalapeno Summer Sausage with Hot Pepper Cheese

Diced jalapenos and chunks of hot pepper cheese set this one apart! Not super hot though.



Bologna & Sliced Sandwich Meats



Our Ring Bologna is made up of a careful blend of high-quality pork and smoked in-house. This one's a real sleeper. Anytime we sample it, people rave about it. Slice it up and eat plain, with crackers, or throw on the grill and enjoy warm.

Sweet Bologna

Sweet brown sugar tied with bold black pepper and smoked in our natural hardwood smokehouses makes this the perfect sweet and spicy addition to any event. Slice it up and eat plain or with crackers. This comes in approx. 1-pound chubs like summer sausage.



Traditional bologna seasoning added with premium pork. Smoked in our natural hardwood smokehouses and pre-sliced for you to throw on the perfect piece of bread for a nice quick sandwich.

Sandwich Salami

Flavored with salami seasoning, black peppercorns, and mustard seed. Smoked in our natural smokehouses and pre-sliced for you to throw on the perfect piece of bread.



Jerky

Regular Jerky

We know how to make Jerky. This is a whole-muscle jerky made from rounds or loins. Hardwood smoked, delicious, and healthy!

Cajun Jerky

Like the original jerky, but with a Cajun spice!

Teriyaki Jerky

Like the original jerky, but with a sweet teriyaki flavor.



Ground & Formed Jerky

Is traditional whole muscle jerky too tough or dry for you? Then this is the jerky for you! A soft jerky packed full of delicious flavor, and hardwood smoked.

Pepper Ground & Formed Jerky

Just like the original ground and formed jerky but with ground pepper.

Snack Sticks

These products come in approx. 1-pound vacuum sealed packages. Simply thaw and enjoy.

Sticks

Mildly seasoned to please everyone. We hardwood smoke these delicious sticks in-house.

Sticks with Cheese

THE go-to snack favorite. Mixed with morsels of cheddar cheese and smoked to perfection.

Jalapeno Sticks with Hot Pepper Cheese

Like our original sticks, but with hot pepper cheese and jalapenos. Has mild heat, but not super spicy.

Onion & Garlic Sticks

Like our original sticks, but with the perfect touch of onion & garlic.

Honey BBQ Sticks

Like our original sticks, but with full flavored Honey BBQ Seasoning.

Pineapple Sticks

Meat and Sweet! The perfect snack made with pineapple and sweet honey.

Taco Sticks

We blend creamy cheddar cheese with a homemade taco seasoning to get a mouthwatering snack to share.

Sticks With Ghost Pepper Cheese

The hottest of the hot. Infused with ghost pepper cheese morsels. The untamed heat may leave you needing a drink.

Pepperjack Pineapple Sticks

We blend in hot pepper cheese morsels, a little bit of jalapeno, and take it home with chunks of pineapple. It's sweet. It's slightly spicy. It's what you're craving.



Hot Dogs

Skinless Hot Dogs

Homemade hot dog made with no casing.

Skinless Hot Dogs with Cheese

Homemade skinless hot dog just like the original, but with savory morsels of cheddar cheese.

Skinless Hot Dogs with Chili & Cheese

Homemade skinless hot dog just like the original, but with savory morsels of cheddar cheese AND chili. No need to add your own chili!



***Cooking Instructions for hot dogs: Grill or pan fry on medium heat until exterior has browned, and product has heated through. Remember these guys are already cooked, so be careful not to overcook.**

Bratwurst

**Brats come in ~1-pound packages with four brats per package.
(Note that some packages may contain more or less.)**

Fresh Bratwurst

Traditional raw bratwurst in a natural casing.

Fresh Green Pepper and Onion Bratwurst

Traditional raw bratwurst with real green peppers and onion!

***Cooking Instructions for above raw bratwursts: Pre-boil or put straight on the grill until internal temp reaches 160F.
Get those casings nice and brown, no one likes a chewy brat**

Smoked Bratwurst

Smoked brat in natural casing.

Smoked Bratwurst with Cheese

Smoked brat in natural casing with just the right amount of cheddar cheese.

Jalapeno and Cheese Precooked Bratwurst

Fully cooked brats with jalapenos and cheese.

Mushroom and Swiss Precooked Bratwurst

Fully cooked brat with real mushrooms and swiss cheese.

Philly Steak Precooked Bratwurst

Fully cooked brat blended with shredded swiss cheese, green peppers, onions, and mushrooms. Like a Philly cheese steak sandwich in a brat.

Pineapple Bratwurst

Fully cooked brat with real chunks of pineapple. Sweet & Savory.

***Cooking Instructions for above precooked or smoked bratwursts: Grill or pan fry on medium heat until casing has browned and product has heated through. Don't overcook. Get those casings nice and brown, no one likes a chewy brat!
Remember these guys are already cooked, so be careful not to overcook.**



Breakfast Items

Breakfast Links

This smoked skinless sausage with mild seasoning is a breakfast favorite. The links are 3 1/2" to 4" long and about a half inch diameter. If you're looking for the same flavor, but with a casing and the size of a bratwurst, then check out the Smoked Links instead. If you're looking for a smoked breakfast sausage with infused maple syrup, then check out the Smoked Maple Links instead.



Smoked Link Sausage

This smoked sausage with mild seasoning and natural casing is a breakfast favorite. The links are similar diameter and length as a bratwurst. They come in packages that are about 1 lb each, which is 4 links. If you're looking for the same flavor but prefer skinless sausage that is smaller diameter and length than Smoked Links, then check out the Breakfast Links. If you're looking for a smoked breakfast sausage with infused maple syrup, then check out the Smoked Maple Links instead.

Smoked Maple Link Sausage

This smoked skinless sausage infused with maple syrup is a breakfast favorite. The links are 3 1/2" to 4" long and about a half inch diameter.



***Cooking Instructions for Breakfast Links, Smoked Links, and Smoked Maple Links: Pan fry on low-medium heat until product has heated through. Add a small amount of water to the pan if necessary to avoid sticking. Make sure to brown casing. Try adding a bit of brown sugar at the end of heating to make a sweet glaze!**

Bacon

We grind up a mixture of deer and pork, form it into slabs like pork bellies before we smoke it. Then we slice it and package it in ~1 pound packages. A breakfast staple!

Pepper Bacon

We grind up a mixture of deer and pork, form it into slabs like pork bellies, mix in some black peppercorn, then hardwood smoke the "bellies". After that we slice the bellies and package the bacon strips in ~1 lb. packages. A breakfast staple!

***Cooking Instructions for bacon: Stovetop: Pan fry on medium heat. Flip bacon strips when they lift easily off pan. Meat is ready when brown and crisp. Oven: preheat oven to 400 degrees. Place strips on baking sheet and bake for 15-20 minutes. Flip strips halfway through. Meat is ready when brown and crisp.**

Breakfast Items Continued

Seasoned Sausage Patties (Raw)

Same as our bulk seasoned sausage, but without the casing and in a 1/4 lb. patty.

Comes in approx. 1 lb. packages (4 patties per pkg).

Cooking Instructions: Separate patties, remove paper, and grill or pan fry from frozen state on medium heat. Patties are fully cooked when an internal temperature of 160 degrees is reached.



Fresh Rope Sausage

Traditional raw breakfast sausage with mild seasoning and natural casing.

Comes in ~1 lb. packages. Diameter of a bratwurst.

Cooking Instructions: Thaw first. Then brown casing and continue to cook on medium heat until product reaches an internal temperature of 160 degrees. Be sure to get the casing nice and browned!



Other/Miscellaneous

BBQ Deer

Slowly cooked, shredded, and smothered in Countryside BBQ Sauce. Made from round or loin. Makes for the perfect quick, yet tasty sandwich.

Heating Instructions: Stovetop: Place thawed meat in frying pan and warm over medium heat.

Stir often, every 2-3 minutes. Oven: Place thawed meat in baking dish and heat at 325 degrees stirring every 10-15 minutes. Add some clear soda to the edges of the dish if it begins to burn.

Microwave: Place thawed/frozen meat in microwave-safe container.

Stir every couple minutes.



BBQ Rib Sandwich

Our BBQ Rib Patty or McRib is a 1/4-pound pork patty with BBQ seasoning. Great on the grill topped with your favorite BBQ Sauce.

Cooking Instructions: Separate patties, remove paper, and grill or pan fry from frozen state on medium heat. Try topping with a little BBQ sauce at the end of cooking. Patties are fully cooked when an internal temperature of 160 degrees is reached.

Dried Deer

Slow aged and hardwood smoked makes this product a must have. Sliced and ready for a sandwich, pickle roll up, or chipped deer on toast (also known as S_IT on a shingle!). Preparation

Instructions: Thaw and add to a cold meat sandwich, pickle rollup, or chipped deer on toast.



Meatloaf

Our meatloaf comes in 1 lb. tubes and is pre-mixed with pork and all the yummy ingredients that come to mind when you think of homemade meatloaf.

Cooking Instructions: Place thawed meatloaf in a loaf pan and bake at 350 degrees for approximately 45 minutes per pound. Meat is cooked and ready to eat when the internal temperature reaches 160 degrees.



Pizza Patties

No need to make a mess assembling your own. These raw 1/4-pound patties are packed with pizza seasoning and mozzarella cheese.

Cooking Instructions: Separate patties, remove paper, and grill or pan fry from frozen state on medium heat. Try topping with a little pizza sauce and mozzarella cheese when on the grill. Patties are fully cooked when an internal temperature of 160 degrees is reached.



Polish Sausage

Our Polish sausage is stuffed in an all-natural casing and smoked in house. Great for all your Polish inspired meals!

Heating Instructions: Pan fry on low-medium heat until product has heated through. Add a small amount of water to the pan if necessary to avoid sticking. Make sure to brown casing.

Seasoned Sausage

Raw deer and pork mixture with mild sage breakfast seasoning. Packaged in bulk ~1 lb. packages. Great for breakfast handmade patties or adding as an ingredient to your favorite dish.

Cooking Instructions: Thaw, crumble, and fully cook loose on stovetop, then add to pizza, lasagna, spaghetti, soup, or your favorite dish.

Italian Seasoned Sausage

Raw deer and pork mixture with Italian seasoning perfect for adding to pizza, spaghetti, lasagna, soup, or your favorite dish. Packaged in bulk ~1 lb. packages.

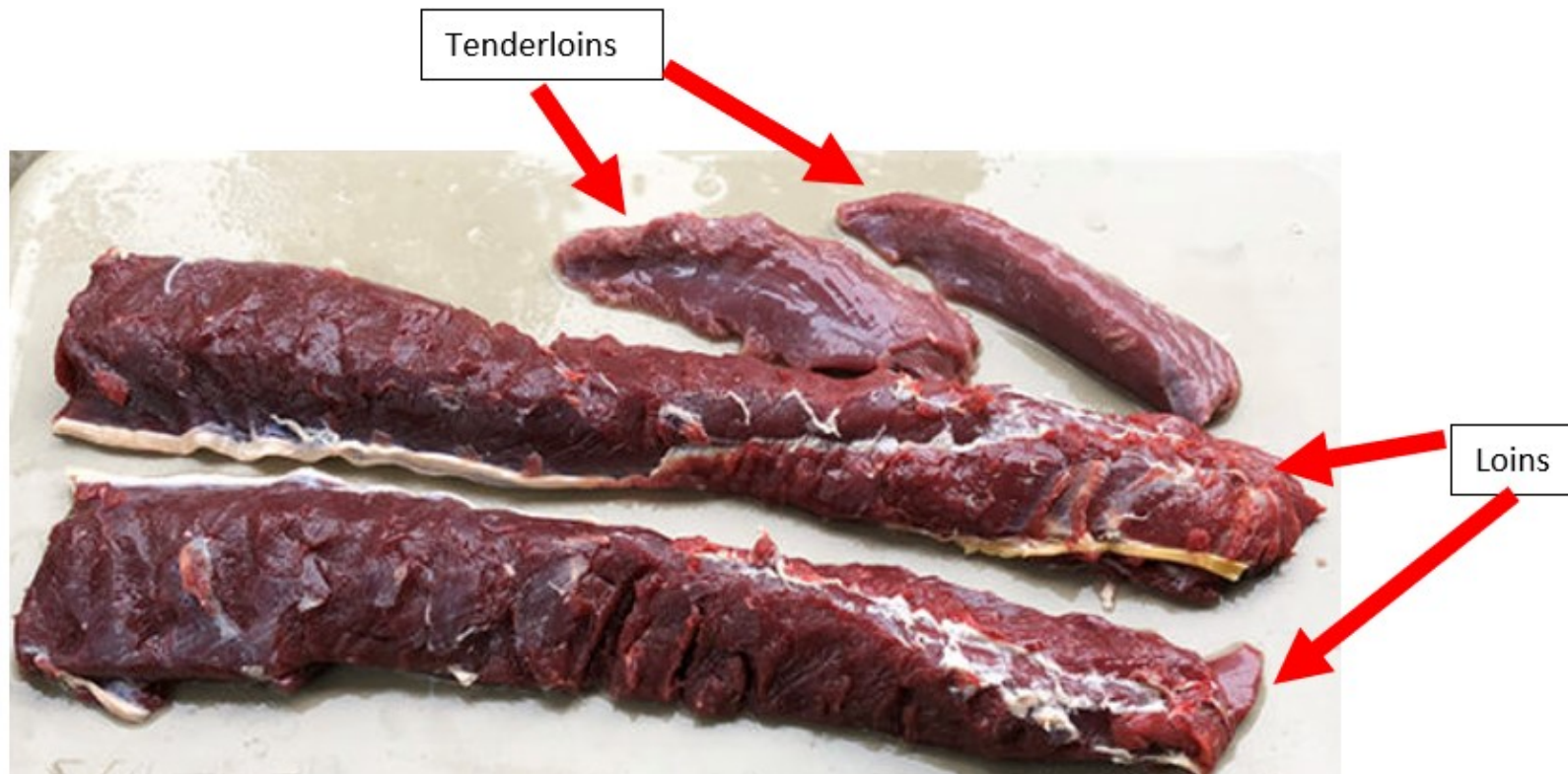
Cooking Instructions: Thaw. Then either patty it up for sausage patties or crumble cook and brown to add as an ingredient for your favorite dish.

Unprocessed Whole Muscle Cuts

Loins (often called backstraps)

Loins are the large muscles that run parallel along both sides of a deer's spine and rest on top of the ribcage. Most commonly, we butterfly these into boneless chops. They can also be saved into roasts. Loins vary on weight from two to four pounds each on a typical deer.

(Two loins per deer)



Tenderloins (often called inner tenders or tenders)

Tenderloins are much smaller than loins/backstraps, and are located inside the abdominal cavity underneath the backstrap and the spine. These can be saved whole.

Roasts

Roasts can be saved from multiple areas of the deer. Please ask for more details.

Round Steaks

These lean steaks can be saved from the hind-quarters. These are done bone-in unless specified to be boneless.

Canning Meat

This is cubes of meat made from the loins and rounds for at-home canning. We include suet if you order this, but the canning is up to you!

**THANK YOU FOR CHOOSING THE EDGEWOOD LOCKER
FOR YOUR CUSTOM DEER PROCESSING!**