



QUALITY INGREDIENTS FROM REPUTABLE SOURCES (APPROVED VENDORS ONLY)

ALL PRODUCTS HAVE A QUALITY GUARANTEE THROUGH SOURCES

NO NITRITES/ASCORBIC ACID/ETC. USED AS PRESERVATIVES

NO HIDDEN INGREDIENTS, WHAT IS ON THE LABEL IS WHAT WE PUT IN OUR SAUSAGES

CLEANER CASINGS WITH FEWER WHISKERS RESULTING IN LESS "CHEW" TO THE CASING

CLEANER CASINGS ALLOW THE FOCUS TO BE ON THE SAUSAGE, NOT THE CASING



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ABOUT US

Pig Rock Sausages is the brainchild of longtime Boston chef Art Welch. After months of sampling various sausages for the restaurants he runs, Art felt there was a need in the restaurant market for a quality sausage that would satisfy not only diners but chefs as well. Sixteen months after the idea was sparked, Art fired up the grinder and the first batch of Pig Rock Sausages was made.

The focus of Pig Rock Sausages is using fresh, quality ingredients to produce the highest quality line of sausages. We do not have any additives or preservatives. What is on our label is what is in our sausages.

Pig Rock Sausages offers a growing line of gourmet sausages as well as the classic Sweet & Hot Italian. Current flavors include Chicken & Maple Sausage, Turkey & Cranberry Sausage (think Thanksgiving in a sausage), Bratwurst, Sweet & Hot Italian, Chipotle Chicken & Lime Sausage, Breakfast Sausage, Merguez, Chicken & Apple, Mexican Style Fresh Chorizo & Chicken, Spinach & Sundried tomato.



OFFERINGS

BRATWURST

Our version of a classic German sausage is made with fresh ground pork and a blend of spices that gives the bratwurst its distinct flavor profile. These sausages can be braised in beer or simply grilled over an open flame. Coarse mustard & relish are great accompaniments to bratwurst.

BREAKFAST

Fresh herbs, brown sugar, pure maple syrup, spices and touch of heat make this a great option to pair with eggs, use in omelettes or to enjoy on it's own.

CHICKEN & APPLE

Fresh ground chicken is seasoned with 100% pure reduced cider, apples, roasted garlic and fresh sage. This is a nice option for a sliced sausage sandwich with brie, grape chutney, arugula and shaved fennel.

CHICKEN & MAPLE

Fresh ground chicken is seasoned with 100% pure maple syrup, roasted garlic, onion and a touch of crushed red pepper for a little heat. This sausage is best grilled over medium heat. Cooking over too high a heat will tend to burn the sugar in the maple syrup.

CHIPOTLE CHICKEN & LIME

Fresh ground chicken is mixed with chipotle chilies, roasted garlic, fresh cilantro and lime zest. This sausage is a great option for fresh authentic tacos.

CHORIZO

Mexican style fresh sausage is flavored with garlic, vinegar, oregano & spices. Another nice option for fresh tacos or with eggs and cotija cheese.

TEXAS HOT LINKS

A coarse pork sausage made with beer, fresh jalapeños, garlic and spices. This sausage is best wood smoked. The Texas Hot Link can be used in gumbo, etouffee or simply grilled and served with Tex Mex rice & mustard.

ITALIAN HOT OR SWEET

A coarse ground sausage seasoned with whole fennel seeds and crushed red pepper. The Italian sausage makes a great sub with caramelized onions and peppers. Available in both hot & sweet.

MERGUEZ

A classic North African Lamb sausage is made with fresh garlic, cilantro and harissa. Serve with cous cous or a chickpea stew.

TURKEY SWEET ITALIAN

Fresh ground turkey thighs are seasoned with whole fennel seeds and crushed red pepper. This sausage makes a great "meatball" or simply cooked in marinara and served with pasta.

TURKEY & CRANBERRY

Fresh ground turkey thighs are mixed with dried cranberries, roasted garlic, fresh sage & dried apples. This is Thanksgiving in a sausage. Best grilled over medium heat.

CHICKEN & SPINACH

Fresh ground chicken thighs are mixed with fresh spinach, basil and sundried tomatoes. This sausage is great served with a classic risotto or on a baguette with goat cheese.

