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Mother's Day: Grilling Tips from Koegel Meats in Flint

by Dave Liske | 'Michigan Appetite' Blog
Wednesday May 07, 2008, 12:50 PM



Photo by Dave Liske

Italian-style sausages in natural casings, from Koegel Meats in Flint. These are some of the best grilling items to be produced in the state.

Grilling season is definitely upon us. I know it is because I've already refilled one of the two LP gas bottles for my grill. I've made multiple batches of barbecued ribs of both the spare rib and western-style rib varieties, grilled chicken breasts that had been soaked in a tequila-lime marinade, cooked up a few of those flat iron steaks Kroger's been carrying the past couple years, and even tried my hand at doing a cedar-plank grilled salmon.

Yup, I'm down by one bottle already. I'd better get more before the price goes up.

The question comes up each and every year as to what to cook for Mother's Day. Do we take her to a Chinese buffet and let her pig out? Do we order pizza, making getting her some extra garlic bread as an "added treat"? How about the bar, where we know there's a decent Reuben sandwich coming from the kitchen?

I know my mom. If we were to take her to [Halo Burger](#) she'd be just too tickled.

Something good for a Mother's Day lunch is a simple grilled meal with really good meats that go right onto a bun. It doesn't get any easier than grilling Koegel's Viennas or sausages, as they go directly from the package to the grill. But do you really need to use a grill? For this kind of lunch it's not necessary anymore. For the past couple years Waring has offered their [HDG100 Hot Dog Griller](#). Not only would this make a great Mother's Day gift as it saves a lot of time when making hot dogs that are rather tasty (unlike those boiled beasts), but kids could make a Mother's Day lunch for mom as they demonstrate to her how to grill Koegel's with it..

Here are a few grilling tips from those great folks at Koegels:

Keep Koegel Meats cold, either in the refrigerator until ready to grill or in an ice-cold cooler while away from home at picnics.

Koegel Meats are precooked and reheating the product, only enhances the flavors. Koegel's Italian/Polish sausages should be cooked slowly and evenly over mature coals until the sausage is heated thoroughly. BBQ sauces should be applied 3/4 of the way through the grilling process, giving it a chance to glaze without burning. Providing diced onions, grilled peppers along with the standard condiments adds a special zing any Koegel Meats products.

For Mother's Day and other special days throughout the summer and into fall, here are some of Koegel's more popular items.

Viennas: Koegel's most well-known product. Made with beef and pork, blended with a special formulation of spices and stuffed into natural casings for that special flavor that customers have known since 1916. Koegel's Viennas are

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smoked with natural hardwoods.

Skinless Frankfurters: Made from beef and pork, Koegel's Skinless Frankfurters are finely chopped, blended with Koegel's unique spices, smoked and cooked using natural hardwood for flavor.

Polish/Italian Sausages: Unique blends of beef and pork along with flavorful spices, Koegel's Polish and Italian sausages are coarsely ground, stuffed in natural casings and smoked in natural hardwoods for a distinct taste.

Bratwurst: Select cuts of pork coarsely chopped with a unique blend of spices stuffed into natural casing to create a true bratwurst taste.

Dinner Franks: A blend of beef and pork along with Koegel's unique spices, which are then, smoked using natural hardwoods for that special Koegel taste.

I think my mom would like grilled Koegel Viennas on a toasted bun, topped with a little sauerkraut. Yeah, that's the ticket ...

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