Teels Smoke Items Add On

All add ons are optional. Meat used comes from your own animal.

- **Smoke Sausage $4 per pound 10l/b Min. (BEEF OR PIG)**
  - Original
  - Jalapeno/Cheese
  - Black Pepper/ Cheese
  - Pineapple/Bacon/Cheese
  - Hot Links

- **Summer Sausage $4 per pound 10l/b Min.(BEEF)**
  - Original
  - Jalapeno/Cheese

- **Snack Sticks $4 per pound 10l/b Min.(BEEF)**
  - Original
  - Jalapeno/Cheese

- **Jerky $5 per pound (BEEF)**
  - Original
  - Black Pepper
  - Spicy

- **Smoked Brisket $7.50 Per Pound (will come sliced) (BEEF)**

- **Pre Made Beef Patties (BEEF)**
  - Plain Patties $1.00 per pound
  - Jalapeno/Cheese $1.50 per Pound

- **Fresh Sausage $3per Pound 10l/b Min. (PIGS, BEEF)**
  - Brats
  - Mango Habanero
  - Apple Brats
  - Italian
  - Chorizo

- **I Want More Bacon $5 per pound raw weight (BEEF OR PIG)**
  - Beef Bacon
  - Smoked Pig Jawls
  - Canadian Bacon (pig only)

Teels Extra Add On Cost

- Save Ofals $15 per animal (Beef)
  -$10 Pig, Goats/Lambs
- Save beef hide $25
- Beef cape $100
- Beef cut into 1/4s $20 per each ¼ AIL CUTS MUST BE THE SAME
- Vacuum seal HB $0.50 per pound
- PRIMAL HB $1.00 per pound
- Seasoning skirt flank flap $5 (X2 if whole beef)
- Seasoning tablitas $5 (X2 if whole beef)
- 1 per pack on all steaks
  - $15 on ¼’s
  - $25 on ½”s
  - $50 on whole beef
  -

We dry age for 14 days, extra weeks add on (With availability).

- 18 Days - $35
- 21 Days - $50
- 28 Days - $100