



STAHL  MEYER
FAMILY FAVORITE
Recipes

STAHL-MEYER FOODS, INC.



@STAHLMEYER

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BUILD YOUR OWN HOT-DOG



Build your own Hot Dog
with
Stahl-Meyer

CHOOSE A BUN



POTATO BUN



BRIOCHE BUN



SESAME SEED BUN

CHOOSE YOUR HOT-DOG



ALL BEEF



HOT DOG



TURKEY



CHICKEN

DRESS IT UP!



PICKLES



CORN



ONIONS



BACON



CAVAIR



SPINACH



MAC & CHEESE



KETCHUP



CHIPS



MAYO



SALSA



MUSTARD



AVOCADO



PEPPERS



JALAPENOS



TOMATOES



CHEESE



SAUERKRAUT



COLE SLAW



PINEAPPLES



CHILI

CHILI CHEESE DOG



Stahl-Meyer CHILI CHEESE DOG

INGREDIENTS



1 LB
GROUND BEEF



1 CUP RED
BEANS



HOT DOG BUNS



STAHL-MEYER
BEEF FRANKS



1 YELLOW ONION,
CHOPPED



5 GARLIC
CLOVES, MINCED



CHEESE



1 CUP OF CRUSHED
TOMATOES



CHILI BLEND

DIRECTIONS

1. Begin by thoroughly stirring the ground beef; cook until browned and set aside.
2. Sauté garlic and onions until they turn golden.
3. Mix in the chili blend (1 Tbsp chili powder, 1 tsp ground cumin, 1/4 tsp garlic powder, 1/2 tsp onion powder), ground beef, crushed tomatoes, and beans.
4. Grill Stahl-Meyer Hot-Dogs & place it in a bun.
5. Finish by topping it off with chili and lots of cheese.

CUBAN YELLOW RICE & FRANKS



Stahl-Meyer

CUBAN YELLOW RICE & FRANKS

INGREDIENTS



1 CUP
WHITE RICE



2 CUPS
CHICKEN BROTH



STAHL-MEYER
BEEF FRANKS



3 GARLIC CLOVES,
MINCED



PINCH
PEPPER



PINCH
SALT



1/2 TEASPOON
TURMERIC



1 PACKET OF
SAZÓN SEASONING

DIRECTIONS

1. In a medium pot, start by sautéing the garlic until fragrant.
2. Combine the rice, chicken broth, sazón seasoning, turmeric, salt, and pepper in the pot.
3. Slice Stahl-Meyer Beef Franks into thin pieces and place them in the pot.
4. Bring the mixture to a boil, then reduce the heat to low. Cover and simmer for about 15-20 minutes or until the rice is tender & the liquid is absorbed.
5. Once the rice is done, fluff it with a fork to ensure it's light and fluffy.


PORK SHANK OSSO BUCO



Stahl-Meyer

PORK SHANK OSSO BUCO

INGREDIENTS




1 YELLOW ONION,
CHOPPED




1 LARGE CARROT,
CHOPPED



COOKED
PASTA




1 RIB OF
CELERY,
CHOPPED




3 GARLIC CLOVES,
MINCED



1 CUP
BEEF STOCK



1/4 CUP
TOMATO PASTE



1 CUP
RED WINE



STAHL-MEYER PORK SHANKS

DIRECTIONS

1. In a medium-hot pan with oil, sear three Stahl-Meyer Pork Shanks until it turns brown.
2. Take the pork shanks off the heat & add the chopped onion, carrots, celery, & garlic. Cook veggies until they start to sweat.
3. Add in the red wine, tomato paste, & beef stock to the pan.
4. Return the pork shanks to the pan & bring the mixture to a simmer. Cover with a lid & cook for half an hour or until the sauce has thickened.
5. Serve the flavorful sauce over pasta & top with Stahl-Meyer pork shanks.

BLACK EYED PEAS



Stahl-Meyer

BLACK EYED PEAS

INGREDIENTS



1 BUNCH COLLARD GREENS, STEAMED



2 STAHL-MEYER SMOKED PORK HOCKS



1 POUND OF BLACK EYE PEAS



1 TSP CHILLI FLAKES



3 GARLIC CLOVES, MINCED



2 TBS CHOPPED GREEN ONIONS



PINCH OF SALT

DIRECTIONS

1. Add soaked Black-Eyed Peas in a large pan on medium-high.
2. Cover to the top of beans with water.
3. Add in two Stahl-Meyer pork hocks & bring it a simmer.
4. Remove the hocks, shred the meat off, & place meat back into the pan. Give it a good stir.
5. Add minced garlic, chili flakes, & steamed collard greens into the mixture. Cook for another 5 minutes.
6. Garnish with green onions, serve & Enjoy.

HOT-DOG PIZZA



Stahl-Meyer

HOT-DOG PIZZA

INGREDIENTS



MOZZARELLA
CHEESE



STAHL-MEYER
HOT-DOGS



1 CUP
TOMATO SAUCE



PEPPERONI



1 TSP
CHILLI FLAKES



BASIL

DIRECTIONS

1. Using two skewers, skewer a package of Stahl-Meyer Hot-Dogs to create the base of the pizza.
2. Grill one side of the hot dog base until cooked through & they get a nice char mark. Flip skewer.
3. Top with sauce, cheese, & pepperonis. Cook until cheese is melted & the other side of the hot dog base is cooked through.
4. Top with basil and serve in a bun.

BREAKFAST HOT-DOGS



Stahl-Meyer BREAKFAST HOT-DOGS

INGREDIENTS



EGGS



STAHL-MEYER
BEEF FRANKS



FROZEN
BREAKFAST
POTATOES



HOT DOG
BUNS



SALT

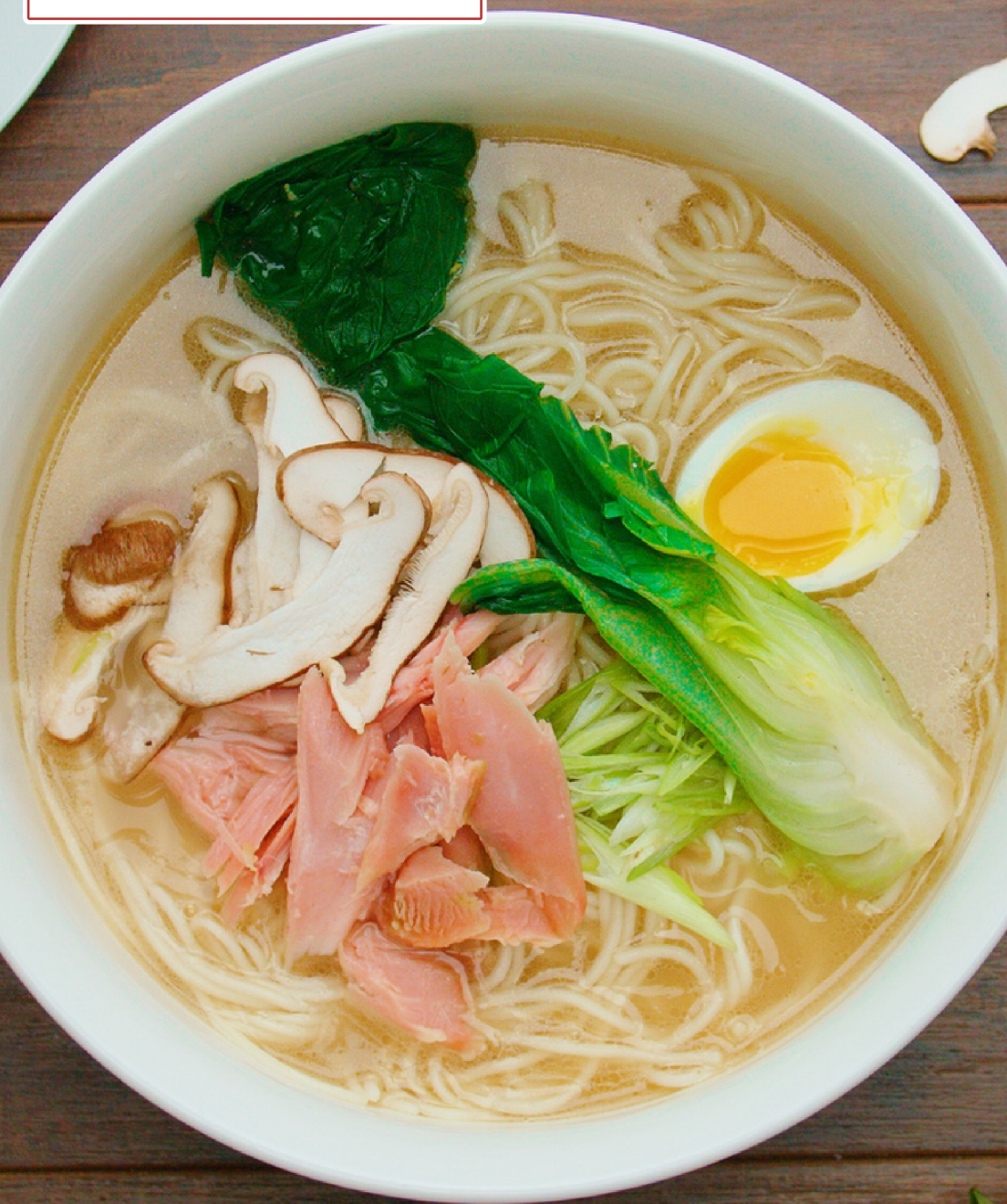


1 TSP
PEPPER

DIRECTIONS

1. Heat up your skillet with oil.
2. Add potatoes & cook until they become golden brown.
Set aside.
3. Crack an egg & cook it to your preferred temperature.
Season with salt & pepper.
4. Toast your bun & place the crispy potatoes in the bun.
5. Top with a Stahl-Meyer Hot Dog & a cooked egg.

SMOKED MEAT RAMEN



Stahl-Meyer SMOKED MEAT RAMEN

INGREDIENTS



RAMEN
NOODLES,
COOKED



STAHL-MEYER
SMOKED MEATS



1 CUP DRIED
SHIITAKE
MUSHROOMS



2 TBS CHOPPED
GREEN ONIONS



2 BUNCHES
BOK CHOY



BOILED
EGG

DIRECTIONS

1. Coat your favorite Stahl-Meyer smoked meats with oil and roast them in the oven for 30 minutes at 400 degrees.
2. Transfer the smoked meats to a pan and fill it with water until the meats are covered.
3. Add mushrooms to the pot and simmer the mixture for 6 hours.
4. Cook the ramen noodles according to the package instructions.
5. In a serving bowl, combine the cooked ramen noodles, broth, green onions, smoked meat, mushrooms, boiled eggs, and bok choy.
6. Serve and enjoy a flavorful bowl of ramen.

SMOKED TURKEY W/ RED BEANS & RICE



Stahl-Meyer

RED BEANS & RICE

INGREDIENTS



2 TSP BUTTER



2 TSP CHICKEN BULLION



1 YELLOW ONION,
CHOPPED

STAHL-MEYER
SMOKED TURKEY WINGS &
BEEF FRANKS



1LB RED BEANS



5 GARLIC
CLOVES, MINCED



1 RIB OF
CELERY,
CHOPPED



3 TSP CAJUN
SEASONING



1 GREEN
PEPPER,
CHOPPED



SALT &
PEPPER

DIRECTIONS

1. Add butter, vegetables, salt, & pepper to crockpot. Stir in the soaked red beans & place a Stahl-Meyer Turkey Wing in the crockpot.
2. Add the chicken bouillon & Cajun seasoning. Fill the crockpot with water until it covers the ingredients.
3. Slow cook on high for 4 hours, or until the beans are tender.
4. Slice Stahl-Meyer Beef Franks down the middle & pan fry them.
5. Once the beans & the turkey wing are tender, remove the turkey wing, shred the meat, and return it to the pot.
6. Serve the Red Beans over a bed of rice, top with the Stahl-Meyer Beef Franks & garnish with sliced green onions.

SMOKED MEAT COLLARD GREENS



Stahl-Meyer COLLARD GREENS

INGREDIENTS



5 POUNDS
COLLARD GREENS



SMOKED STAHL-MEYER
TURKEY WINGS & PORK HOCKS



BACON



2 WHITE ONIONS,
CHOPPED



6 GARLIC
CLOVES MINCED



SALT & PEPPER



1/4 CUP
OF BEER

DIRECTIONS

1. Remove collard greens from stem and cut into bite sized pieces.
2. In a large pot or skillet, sauté bacon until crispy. Add garlic & onions, sauté until browned.
3. Pour beer into the pot to deglaze, scraping up any brown bits from the bottom.
4. Add the collard greens to the pot. Sauté in the flavorful mixture.
5. Introduce two Stahl Meyer Pork Hocks & Stahl Meyer Turkey Necks into the pot. Bring to a simmer.
6. Once the meat is falling off the bone, remove the meat, & return to pot. You are now ready to plate and enjoy.

Stahl-Meyer

Available on our Online Shop



You Choose

Discover a variety of high-quality products and enjoy the ease of having fresh, delicious meats delivered straight to your door.



We Deliver

Say goodbye to the hassle of grocery shopping and welcome a world where premium products meet doorstep convenience.

Elevate your dining game effortlessly – because tomorrow's feasts start today!



You Cook

Turn your home into a culinary playground! Prepare meals hassle-free, trusting the top-tier quality of our meats. Unleash the flavor party with our legendary family recipes.

WWW.STAHLMEYER.COM

Stahl-Meyer

Available Box Options



Beef Bacon



Stahl-Meyer Favorites



Pastrami



Hot Dog 12oz

Hot Dog 3lb



Smoked Pork

Smoked Turkey

DAILY FOOD JOURNAL

Explore Stahl-Meyer's social media and website for new recipe and step by step videos! From festive holiday recipes to your next tailgate party, Stahl-Meyer has a recipe for every occasion.



     
@STAHLMEYER



GONZALEZ FAMILY

“Across the years, our family's kitchen has been a haven for shared moments and treasured recipes. From generations past to yours, we open our kitchen, hoping our love-infused meats add joy to your table.”



Stahl-Meyer Foods Inc. manufactures top-quality hot dogs, smoked meats, and deli meats in Madison, Florida. Founded in 1836, Stahl-Meyer is going on three generations of being family-owned and operated. Guillermo Gonzalez became CEO of the company in 1992, alongside his wife Ana Gonzalez who serves as the CFO. Since then, their whole family has joined to play their part in running the family company. The oldest daughter, Christina Gonzalez-Lohbeck, is the Vice President of Sales and Marketing, and the son, Michael Gonzalez, is the Vice President of Operations. Recently, the youngest daughter, Michelle Gonzalez, has joined the team to work on marketing, public relations, and e-commerce.

*From our
family to yours*

18 · **FAMILY** · 36
BUSINESS
OWNED & OPERATED

