

Saslove's Meat Market

Product List

Note that all products are seasonal in nature and may or may not be available at any given time.

Please call us at 613-241-9266 if you wish to check our current inventory.

Meat and Game

BEEF

WAGYU BONELESS RIB STEAK

Saslove's purchases its Wagyu from Paradise Farms, which is located in Caledon, Ontario.

ALBERTA BEEF TENDERLOIN WHOLE

We use our whole beef tenderloins to cut filet mignon. However, when left whole, beef tenderloin is a lean and tender roast. Available trimmed, or untrimmed.

RIB STEAK

Rib steaks are best barbecued, grilled, or pan fried. These steaks are highly marbled giving the meat a rich flavour.

BEEF TENDERLOIN

Beef Tenderloin, when cut into steaks is called Filet Mignon. They are best grilled or pan-fried.

MIAMI RIBS

Like the beef short ribs they are cut from, this tougher cut is better when marinated.

MEATY BEEF RIBS

Our meaty beef ribs are tender and have more meat than other types of ribs. Feel free to cook these ribs, marinated or unmarinated, either on the barbeque or, in the oven.

HALF PIECES BEEF TENDERLOIN

Saslove's offers half beef tenderloins for those moments when a whole would be too much. These half pieces are equally as tender and lean as our whole beef tender loins.

BRISKET POINT ROAST

Brisket is a tough cut of beef, left with the fat cap on.

BONELESS BLADE ROAST

Boneless Blade Roasts are also known as Boneless Chuck Pot Roasts. These roasts are extremely underrated, but if cooked properly as a pot roast, are very flavourful and juicy.

OXTAIL

Oxtail is a fattier and tougher cut of meat. Prepare oxtail in a slow cooker, or in the oven for an extended period of time.

ROULADEN

Traditionally used in German cooking, Rouladen is produced by cutting inside round paper thin.

STEWING BEEF

Saslove's stewing beef is lean and cut from the hip. We also provide a fattier cut of stewing beef, made from the blade, if requested.

SIRLOIN TIP ROAST

Sirloin Roasts are lean and moderately tender; an excellent cut when dry and oven roasted.

SIRLOIN STIRFRY STRIPS

We cut these strips from our top sirloin. Sirloin stir fry strips are delicious when marinated and fried with your favourite vegetables.

SIRLOIN FONDUE OR KABOB CUBES

The second variation of fondue, fondue cubes, is cut from top sirloin. The Saslove's staff members also cut top sirloin into cubes for kabobs.

SHORT RIBS - BONELESS

Saslove's boneless short ribs are the same quality as their bone-in counterparts, and still ideal for all your favourite comfort foods.

SHORT RIBS - BONE-IN

Short Ribs are a braising cut, perfect for pulled beef tacos, or your favourite winter comfort food.

BEEF STOCK

Offered in 500ml containers, Saslove's beef broth is made by boiling beef marrow bones with basic spices and vegetables.

BEEF MARROW BONES

Our beef marrow bones come pre-cut and frozen. They are great for roasting, making stock, or giving to your canine friend as a tasty treat.

GROUND BEEF - LEAN

Our Lean Ground Beef is ground fresh daily and is perfect for burgers and meatloaf.

GROUND BEEF - MEDIUM

Our Medium Ground Beef is ground fresh daily and has a slightly higher fat content than our Lean Ground Beef for those who prefer a bit more fat in their meats.

DELMONICO (BONELESS RIB) STEAK

A boneless version of our rib steaks, which are best barbecued, grilled, or pan fried. These steaks are highly marbled giving the meat a rich flavour.

FLANK STEAK

A tougher cut of beef, which if cooked properly and cut against the grain, is a delicious piece of meat.

HANGER STEAK

The hanger steak is a lesser know cut, but one that is prized for its flavour.

MARINATED HANGER STEAK

One of Saslove's most popular marinated products. We marinate our hanger steaks in a combination of soy sauce, pepper, white vinegar, garlic, ketchup, and oil.

NEW YORK STRIPLOIN STEAK

New York Steaks are much leaner than our Rib Steaks, but equally as tender. These steaks are best when pan fried, grilled, or barbecued.

PEPPER STEAK

Pepper steaks are available with an advance order.

BEEF FONDUE

One of two fondue variations that Saslove's offers. Chinese beef fondue is produced by thinly slicing eye of round.

PORTERHOUSE STEAK

The Porterhouse steak is a T Bone steak cut from the sirloin end of the loin. It has the highest proportion of tenderloin (filet mignon) of the T Bone cuts.

ALBERTA PRIME RIBS ROAST (BONE-IN)

Known at Saslove's at The King of the Roasts, Prime Rib Roast is best cooked with the bone for maximum flavour in dry heat, with the fat side up.

PRIME GRADE STEAKS

Prime Grade Beef is a grade of beef with a higher marbling than conventional beef. Less than 2% of beef normally grades as Prime.

ALBERTA BONELESS PRIME RIB ROAST

A boneless version of our bone-in Prime Rib Roasts that are equally as marbled, tender, and delicious.

SIRLOIN STEAK

Sirloin is boneless and moderately tender cut, making it ideal for kabobs and stir fries.

SKIRT STEAK

Skirt steak is a long, thin, and flat piece of beef. It is perfect when marinated and cut against the grain, making it great for fajitas.

T-BONE STEAK

Comprised of a combination of striploin and beef tenderloin, these bone-in steaks are best when grilled.

LAMB

LAMB FONDUE

This thinly sliced lamb is made by La Maison du Gibier.

LAMB MERGUEZ BURGERS

If you love lamb merguez sausage, you will surely adore these lamb merguez burgers. This product is sold frozen.

LAMB SHOULDER CHOPS

These chops are cut from the shoulder, which, makes them a bit tougher than lamb loin chops. However, after marinating, these chops are perfect for the grill.

SEMI-BONELESS LAMB LEG

The semi-boneless lamb leg is an entire lamb leg. The bone from the top half of the leg has been removed, while the bone of the shank end has been left in.

LEG OF LAMB

This version of lamb leg is bone-in. Our customers are welcome to purchase the entire leg, or, half of the leg.

LAMB RACKS

Lamb racks is another term for the lamb ribs. Saslove's has several options for lamb racks.

LAMB LEG CUBES

Lamb legs cubes are our second option for lamb stewing cubes. This variety is cut from lamb leg. Lamb leg is leaner than lamb shoulder, but nonetheless, still an excellent choice for stewing.

LAMB SHOULDER CUBES

These cubes are cut from our premium Alberta lamb.

LAMB LOIN CHOPS

Cut from the loin, these little chops are easy to season, and delicious whether you bake them in the oven or, grill them. We recommend serving two per person.

BONELESS LAMB LEG

Lamb leg has a medium tenderness, and contains a bit of fat, making it a great choice for roasting. This version is boneless.

BISON

BISON RACLETTE

For those seeking an alternative to beef at their next fondue night, this bison raclette is precut, making it an excellent choice.

BISON BURGERS WITH DIJON MUSTARD

Although these burgers are a bit spicy, due to the Dijon mustard they are flavoured with, they are well worth a try if you are looking for an alternative to your regular beef patty.

BONELESS BISON RIBEYE STEAKS

The boneless bison ribeye steaks are an ideal choice for those who are seeking the flavour of bison, but, with a bit more fat.

BISON STEWING CUBES

Bison stewing cubes are cut from usually cut fresh from the hip. The cubes are prepacked in one-pound bags.

VENISON

RED DEER Tournedos

These are one of the latest additions to Saslove's game meat selection. La Maison du Gibier makes this product by wrapping chunks of red deer in bacon.

RED DEER FONDUE

This thinly sliced venison is made by La Maison du Gibier and, is available frozen.

RED DEER BURGERS WITH MUSHROOMS

These burgers are available frozen. Like many other of our game meat products, these burgers are made by La Maison du Gibier.

PORK

PORK FONDUE

This thinly sliced pork is made by La Maison du Gibier and, is available frozen.

SLICED PEAMEAL BACON

Tried and true, pea meal bacon is one of Canada's greatest culinary inventions. This bacon is made from lean and boneless pork loin. The loin trimmed, wet cured, and then rolled in corn meal.

BUTTERFLY PORK LOIN CHOPS

Like all our other pork loin products, our butterfly pork loin chops are tender, lean, and easy to prepare in a multitude of ways.

BONELESS PORK LOIN ROAST

As tender and tasty as our bone-in pork loin roast, just without the hassle of bone. Ask us to cut your roast to the desired size.

FRENCHED RACK OF PORK

A frenched rack of pork is a pork loin roast with the ribs attached. The butchers "french", or clean off the bones, leaving your roast dinner table ready.

BABY BACK RIBS

Our baby back ribs are a customer favourite year-round, and for a good reason. They are meaty and can be prepared using multiple methods.

PORK TENDERLOIN

Also known as pork filet, this is one of the most tender cuts of pork.

LOIN PORK CHOPS

At Saslove's we leave the bone in our loin pork chops for extra flavour.

VEAL

VEAL RACKS

Saslove's offers veal racks, with each rack consisting of seven to eight ribs. These racks are available at both locations and, can be chimed and Frenched upon request.

VEAL BRAINS

Typically, Saslove's does not stock veal brains, however, we can order brains from our suppliers upon a customer's request.

VEAL BONES

The Saslove's staff offers veal bones frozen in bags that weigh about one kilogram. Ask the staff to grab you a package from the deep freeze.

GROUND VEAL

Our ground veal is generally ground from veal shoulder and, is prepackaged in one-pound bags.

VEAL CHEEKS

Veal cheeks are typically packaged as pairs.

VEAL STOCK

Our veal stock is made in-store and available in 500ml containers. We boil veal bones with pepper, thyme, granulated garlic, and a variety of vegetables.

VEAL SHOULDER ROAST

Saslove's stocks only boneless veal shoulder. We often carry prepared roasts. Or, alternatively, we can cut veal shoulder to fit your exact needs.

VEAL STEW

The veal stew at Saslove's is cut from outside round. Purchase these cubes for your favourite winter stews.

VEAL TENDERLOIN

Saslove's offers veal tenderloins in two forms, as butt tenders or, as tenderloins. In either instance, both cuts are lean, tender, tasty, and ideal for roasting.

VEAL SWEETBREADS

Sweetbreads are cut from the veal thymus or pancreas. The sweetbreads that Saslove's offers are of the thymus variety.

VEAL LIVER

Veal liver is rich with nutrients, such as iron. Veal liver is available sliced and packaged in sets of two.

VEAL KIDNEY

Like other organ meats, veal kidney is nutritious, and often noted as an excellent source of B vitamins.

VEAL TONGUE

You need not be intimidated by the thought of eating tongue. Veal tongue is absolutely amazing when cooked properly.

VEAL SCALLOPINI

Also commonly known as veal cutlets. Veal scaloppini are thinly sliced pieces of veal which, have been flattened through the process so pounding out the meat.

VEAL OSSO BUCCO

This cut of veal is grain-fed. Osso Bucco is best when braised, and then, slow cooked.

VEAL LOIN CHOPS

Milk fed like most of Saslove's other veal products, these tender loin chops are always delicious, and sure to impress any dinner guest.

OTHER GAME MEATS

CROCODILE FONDUE

This thinly sliced crocodile meat is made by La Maison du Gibier.

ELK FONDUE

This thinly sliced elk is made by La Maison du Gibier and is available frozen.

RABBIT FONDUE

This thinly sliced rabbit is made by La Maison du Gibier and is available frozen.

WILD BOAR BURGERS WITH CAPERS AND FINE HERBS

Of the game meat burgers produced by La Maison du Gibier, these wild boar patties are undoubtedly one of the staff's favourite.

KANGAROO BURGERS WITH FINE HERBS

These burgers are spiced with a selection of herbs, allowing the kangaroo meat to be the most prominent flavour.

KANGAROO Tournedos

La Maison du Gibier produces these tournedos by wrapping pieces of kangaroo in bacon.

GUINEA FOWL Tournedos

This product is produced by La Maison du Gibier.

CAMEL FONDUE

This thinly sliced camel meat is produced by La Maison du Gibier.

RABBIT

Saslove's sells whole rabbits which, the staff will be happy to cut into several pieces, if you, the customer, so desire.

HORSE FONDUE

The staff at Saslove's try and stock a various types of fondue meats. The horse fondue is produced by La Maison du Gibier.

KANGAROO FONDUE

Produced by La Maison du Gibier, kangaroo fondue is available at Saslove's.

GROUND WILD BOAR

An alternative in those dishes where you would traditionally use ground pork.

RABBIT SADDLES

Rabbit saddles are the cut of meat that runs from the end of the rib cage to the hind legs.

RABBIT LEGS

Rabbit legs are very lean and can be prepared using methods akin to those for cooking chicken.

Poultry

DUCK

DUCK FONDUE

This thinly sliced duck is made by La Maison du Gibier and is available frozen.

DUCK RACLETTE

For those seeking an alternative to beef at their next fondue night, this duck raclette is pre-cut, making it an excellent choice.

STEAM COOKED DUCK LEGS CONFIT

La Maison du Gibier's duck leg confit is prepared using traditional French methods. There are two confit legs per box.

MUSCOVY OR BARBARY DUCK

Muscovy/Barbary ducks are either available frozen, or, by special order. Come in, or call ahead, and the Saslove's staff will be happy to help you get this product.

MULARD DUCK LEGS

As their title suggests, these legs come from Mulard ducks. They are great for roasting or, preparing homemade confit.

MAGRET DE CANARD - DUCK BREAST

Magret de Canard is retrieved from the ducks used to produce Foie Gras.

HALF-DUCK CONFIT

The taste of duck confit that you have come to love, but in a larger portion. This half duck confit is comprised of the wing, breast, and leg.

DUCK STOCK

Saslove's carries Brome Lake's duck stock. The stock is available in 300 ml containers.

DUCK FONDUE

The duck fondue is produced by La Maison du Gibier.

DUCK CONFIT - PG

A duck leg confit made by Plaisirs Gastronomiques. This brand of confit is prepared in the traditional French style, using only duck legs, salt, and various spices.

DUCK CONFIT - ÉLISÉ

Similar to the other duck confit products available at Saslove's, this confit is prepared using the traditional French method.

DUCK CONFIT - DELPEYRAT

This product is made in France, and amongst the Saslove's customers, is considered the most authentic confit product. These confit legs are packaged and sold as pairs.

DUCK CONFIT - BROME LAKE

Brome Lake's version of duck leg confit is packaged in pairs.

CLARIFIED DUCK FAT – LA MAISON DU GIBIER

One of several options for duck fat. This version is produced by La Maison du Gibier. Saslove's currently stock a 200ml container, as well as a two-liter pail, of this product.

CLARIFIED DUCK FAT – BROME LAKE

This product is made by Brome Lake and is available in 300ml containers.

BROME LAKE YOUNG DUCK

Brome Lake's Young Duck is both rich and flavourful, making it everything you'd expect from a duck. The whole duck is also cheaper than some of our other duck products.

BROME LAKE DUCK LEGS AND THIGHS

The thigh and leg combination provides our customers with dark and flavourful duck meat.

BROME LAKE DUCK BREAST (BONELESS)

The Brome Lake breasts come from young ducks and are not as rich other in-stock duck breasts.

CHICKEN

CHICKEN FONDUE

The chicken fondue at Saslove's is made by La Maison du Gibier. Serve this thinly sliced chicken as an alternative to beef fondue at your next get together.

CHICKEN LIVER

Chicken livers are high in iron, as well as several vitamins and minerals. We sell ours cleaned and ready to prepare.

HORMONE-ANTIBIOTIC FREE CAPON

Capon is the term used to describe a castrated male chicken. Our capons provide the lean and tender meat of our regular whole chickens but, at a heavier weight (2.2 kg plus).

HORMONE- ANTIBIOTIC FREE WHOLE CHICKEN

These hormone-antibiotic free chickens are available at Saslove's. They consist of a whole breast, two wings, two legs.

CHICKEN WINGS

Unlike the half wings you will find being served at restaurants, we sell our chicken wings whole. Saslove's chicken wings are perfect for game day or, your summer cookout.

CHICKEN SUPREME

A skin-on chicken breast with the wing attached.

CHICKEN LEGS

Chicken legs are considered to be dark meat, and are comprised of the drumstick, as well as the chicken thigh.

BONE-IN SKIN-ON CHICKEN BREAST

A whole chicken breast that we leave with the bone-in and skin-on.

BONELESS SKINLESS CHICKEN THIGH

As juicy and tender as our other cuts of chicken. The "dark meat" quality of these thighs provides them with even more flavour.

BONELESS SKINLESS CHICKEN BREAST

These tender and juicy chicken breast halves that have been taken off the bone and have had the skin removed.

TURKEY

GROUND TURKEY

Ground turkey is ideal for those who are seeking a lean and healthy meat. Feel free to use ground turkey as you would ground beef.

TURKEY LEG

The Saslove's staff offer you, our customer, individual turkey legs during the holidays. These legs are vacuum-packed individually.

TURKEY BREAST ROAST

The turkey breast roasts are made using a whole breast. The breast is boned, skinned, and netted by our butchers. Plan to serve about half a pound of roast per person.

TURKEY BREAST

For those who wish to serve turkey, but, are not in need of a whole bird, Saslove's offers pieces. Our turkey breasts prepared with the bone-in and skin-on.

FLAMINGO TURKEY

Flamingo turkeys are grain-fed and air-chilled. Saslove's customers can order these turkeys during the holidays or, purchase one from the store display.

VOLTIGEURS WHOLE TURKEY

Voltigeur turkeys are vegetable grain fed and brought in from Quebec. Our customers can order Voltigeur turkeys during the holidays.

FREE-RANGE HORMONE AND ANTIBIOTIC FREE LIBERTERRE TURKEYS

If you are looking for a holiday turkey, look no further. Liberland turkeys are raised in Southwestern Ontario without the use of hormones and antibiotics.

OTHER POULTRY

STEWING HENS

While most individuals are familiar with the tender meat of chickens, one should not be intimidated by the tougher meat that comes from stewing hens.

QUAIL RACLETTE

The quail raclette is a La Maison du Gibier product.

JUMBO QUAILS

Jumbo quails are available frozen in packages of twelve.

GUINEA HEN

The meat of guinea hen is a bit darker, as well as leaner, than the meat of chicken.

SQUAB

Squab is the term used for young, domestic, and unfledged pigeon. Squab are only available frozen.

PARTRIDGE

These small birds have a subtle flavour, and can be cooked quickly, using a variety of methods.

CORNISH HEN

Cornish hens are offered fresh at Saslove's Meat Market. These hens share many characteristics with chicken, and thus, can be prepared using similar methods.

Marinated and Deli

FROM THE DELICATESSEN

HUNGARIAN SAUSAGE

These sausages are made by Bavarian Meats, a company located in Hamilton, Ontario.

DEBREZINER SAUSAGE

The debreziner sausages sold at Saslove's are prepared in the traditional Polish style. Saslove's offers two types of debreziners, hot, as well as mild.

SMOKED TURKEY DRUMSTICK

Made by, and purchased from, Springer's Meats.

SMOKED TURKEY THIGH

We buy our smoked turkey thighs from Springer's Meats. They are ready-to-eat.

ALL BEEF HOTDOGS

While these hotdogs are not made in-store, they are made of all beef and, are a quality product. We recommend them for your next summer gathering.

SLICED DOUBLE SMOKED BACON

This bacon is sliced from slabs of double smoked bacon. This bacon is cut in two different styles, regular thickness, as well as thickly sliced.

DOUBLE SMOKED LARDON

Double smoked lardon chucks are cut from the slabs of our double smoked bacon.

VEAL WEISSWURST

A mild veal sausage that is smoked and packaged in groups of four.

SMOKED DUCK BREAST

We send our Magret de Canard to be smoked by a local company. The result is this truly delicious smoked duck breast that is ready to eat. Try putting it on your next salad.

SMOKED AND SLICED DUCK SAUSAGE

The smoked and sliced duck sausage is made by Brome Lake.

SMOKED & SLICED RED DEER

La Maison du Gibier prepares this smoked and sliced Red Deer. Try this product with appetizers, on its own as a snack, or as a salad topping.

SMOKED & SLICED OSTRICH

This product is produced by La Maison du Gibier and, is gluten free. One can expect this product to be much leaner than some of our other smoked and dried products.

SMOKED & SLICED LAMB

The smoked and sliced lamb is gluten free and, brought in from La Maison du Gibier.

SMOKED & SLICED DUCK BREAST

Produced by Lac Brome, this smoked and sliced duck breast is delicious and, ideal for appetizers.

SMOKED & SLICED BISON

Like the other smoked and sliced products made by La Maison du Gibier, the bison is gluten free and ready to eat.

PROSCIUTTO HAM

Prosciutto is an Italian dry-cured ham. After being cured, it is thinly sliced, and served uncooked. Prosciutto is available at both Saslove's locations.

PORK KEILBASA

The word kielbasa means sausage. The kielbasa offered at both Saslove's locations is made of pork and prepared in the Polish tradition.

PASTRAMI

Saslove's pastrami is beef which has been brined, and partially dried with a variety of herbs and spices, then smoked and steamed.

PANCETTA

Pancetta is an Italian bacon made of pork belly. The belly is cured with salt, and then spiced with a selection of spices. Pancetta is offered sliced, cubed or, in chunks.

HOMEMADE COOKED ROAST BEEF

Roast beef cooked in house, ready for serving.

DRIED DUCK SAUSAGE - BROME LAKE

Brought in from Brome Lake, this dried sausage can be thickly sliced and served with appetizers. Or as an alternative idea, thinly sliced and used on pizza.

BLACK FOREST HAM

Throughout the year, Saslove's offers sliced black forest ham. During the holidays, our customers may also order whole black forest hams, for roasting.

BEEF SALAMI

The beef salami at Saslove's is gluten free, contains only beef, and, is an alternative to traditional pork salami.

HOMEMADE SOUPS

We offer a selection of homemade soups, based on season.

READY TO GRILL

DRUNKEN BONELESS SHORT RIBS

Marinated short ribs, full of flavour.

LONDON BROILS

London broils are a customer favourite at Saslove's.

CHICKEN SOUVLAKI

Chicken souvlaki are prepared and sold at Saslove's.

HUEY, DEWEY, AND LOUIE

Huey, Dewey, and Louie are skewers comprised of three bacon wrapped duck bundles.

MARINATED HANGER STEAK

Marinated hanger steaks are available at both locations. These steaks are prepared by marinating trimmed hanger steaks in oil, soy sauce, ketchup, vinegar, pepper, and garlic.

CHIPOTLE BEEF KABOB

The staff at Saslove's marinate beef cubes with a combination of chipotle spice, oil, and water.

GINGER LIME CHICKEN KABOBS

Chicken cubes marinated in a combination of hoisin sauce, oil, brown sugar, sesame seeds, ginger, and lime juice.

MEDITERRANEAN HERB AND SPICE CHICKEN BREAST

Mediterranean Herb and Spice chicken breasts are a mild, yet flavourful choice.

SPICY ONION AND PEPPER PORK SIRLOINS

We cut our pork sirloins into steaks, and then, marinate them in a Gyros marinade.

COFFEE AND BLACK PEPPER STEAKS

Coffee and Black Pepper marinade and beef are a match made in heaven.

MANGO AND CHILI PORK CHOPS

These pork chops are a staff and customer favourite. Our supplier description reads ``The sweetness of Mango is the first sensation your taste buds will experience.

SWEET AND SPICY THAI CHICKEN BREASTS

These marinated chicken breasts use flavours of coconut, onion, leek, and bell pepper.

TANGY LEMON PORK TENDERLOIN

Tangy Lemon pork tenderloins are exclusive to Saslove`s. As the name suggests, citrus is the dominant flavour in this marinade.

ALL DRESSED BABY BACK RIBS

If you love the taste of all dressed chips, we have no doubts that you will be a fan of our marinated pork ribs.

BOMBAY STYLE CORNISH HEN

The Bombay Cornish Hens are available at Saslove`s.

ALABAMA MARINATED HALF CHICKEN

The Alabama marinade, with notes of chicken and gravy, is rubbed on a half chicken.

Sausages and Burgers

LAMB AND PORK WITH OLIVE

This mild lamb sausage is made by La Maison du Gibier.

DUCK SAUSAGE WITH FOIE GRAS AND MAPLE SYRUP

Brought in from La Maison du Gibier, these sausages are a combination of ground duck and ground pork. Accompanying the ground meats is foie gras and maple syrup.

GUINEA HEN SAUSAGE WITH ASPARAGUS AND CHEDDAR

These sausages are made of ground guinea hen, as well as ground pork, and flavoured with asparagus and old cheddar.

WILD BOAR SAUSAGE WITH MUSHROOM AND ONION

These sausages are brought in from La Maison du Gibier. They are a combination of wild boar and ground pork. The meat is seasoned with mushroom, onion, and various spices.

RABBIT AND PORK WITH SUNDRIED TOMATO AND APPLE SAUSAGE

Saslove's brings these sausages in from La Maison du Gibier. The sundried tomato and apple combination is sweeter than some of our other game sausages.

HOT ITALIAN SAUSAGE

A spicy pork sausage seasoned with a pre-blended spice mix. This sausage contains gluten.

HOMEMADE LAMB MERGUEZ

Our lamb merguez are made entirely of lamb and seasoned using a pre-blended merguez spice mixture. These sausages contain gluten.

ENGLISH BANGER SAUSAGE

We season ground pork with white pepper, mace, salt, ginger, sage, nutmeg, dry breadcrumbs, along with chicken stock.

MILD ITALIAN SAUSAGE

Our mild Italian sausage are made with ground pork. The pork is seasoned with salt, pepper, oregano, basil, thyme, fennel, as well as parsley.

SPANISH CHORISO SAUSAGE

The most popular of our spicy sausages. Chorizos are known for their vibrant red colour and smoked paprika flavour.

TOULOUSE SAUSAGE

A mild pork sausage that is seasoned with white pepper, salt, and a touch of ground nutmeg.

TURKEY AND APPLE SAUSAGE

Made in-store at Saslove's, this turkey sausage is an excellent choice for those seeking a leaner, and healthier sausage.

DOUBLE SMOKED BACON AND MAPLE SYRUP SAUSAGE

This sausage is our largest seller and made in-store.

HOMEMADE BEEF BURGERS

Saslove's homemade beef burgers are available at both locations. These burgers are made of freshly ground beef, fresh parsley, garlic, salt, pepper, as well as our secret sauce.