Kitsilano Butcher Announces Homemade Sausages and Stocks

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Market Meats, which has recently been voted as the Gold Winner in the 18th Annual ?Best of the City? Awards for 2015 Best Butcher in Westside, recently announced that they are offering homemade sausages and homemade stocks as part of their butcher offerings. These homemade products join the wide variety of premium and organic meats which have made Market Meats the most popular butcher shop on West 4th in Vancouver.

?At Market Meats, we are proud of our ability to craft sausages with various flavors and spices, and our homemade stocks are a perfect companion to a wide variety of dishes,? proclaims Kits exotic butcher Zul Suleman, the head butcher and leader of the team at Market Meats. ?We are gratified that we?ve been voted the best butcher shop, and our homemade sausages and home stocks signal our continuing commitment on remaining the best for some time to come.?

So far the list of sausage contains 28 different varieties. ?For grilling, we recommend the Whiskey Keylime Beef Sausage, the Fresh Pork Bratwurst Sausage, and the Hot Italian Pork Sausage,? says Kits butcher Suleman, although he adds that the classic hot and spicy Italian Pork Sausage is also ideal for pizza and

pasta.

?For those who want their meats a bit on the spicy side, they should also pick the Texas Chorizo Pork Sausage, the Bengal Masala Lamb Sausage where the heat comes at the end, and the sweet and spicy Mango Habañero Turkey Sausage,? advises Suleman.

But not everyone likes them spicy, and some people especially children prefer a milder flavor. ?In that case, the best options are The Real Deal British Banger made from traditional mild-flavored British pork sausage, the mild and sweet Apple & Parma Proscuitto Pork Sausage, the Sweet Italian Pork Sausage, and the Classic Beef & Onion Sausage,? says Suleman.

The homemade stocks are also a welcome addition to the Vancouver butcher shop, Market Meats, lineup. ?We make all of our stocks in our butcher shop from the bones of the meats we sell to our customers,? reveals Zul Suleman. ?They?re great when added to various dishes such as mashed potatoes, risotto, gravies, or soups.? The choices of homemade stocks include beef, turkey, and chicken. ?Customers can just ask us which stock they should add to their dishes and we?re happy to point out the best stock for their use,? says Suleman. For further information, contact Market Meats.

About company: Market Meats is a popular West 4th butcher shop that provides premium, organic, and locally-sourced ingredients that are highly valued by the gourmet community. Market Meats is located at 2326 West 4th Avenue, Vancouver, BC V6K 1P2. Market Meats can be phoned on (604) 737-0905. To learn more, visit the Market Meats website at marketmeats.com. Like their Facebook Page at www.facebook.com/marketmeatskitsilano.

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For more information about Market Meats, contact the company here:Market MeatsZul Suleman(604) 737-09052326 West 4th Avenue, Vancouver, BC V6K 1P2

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