

BURGERS' HERB ROASTED POULTRY IS TOP QUALITY.

We start with top quality fresh birds and add the Burger curing and basting so we have a superior finished product.

Our Herb Roasted Poultry is hand rubbed with a special blend of sea salt, spices, garlic, parsley, and other seasonings and roasted to lock in the flavors and juices.

Our Herb Roasted Poultry will be great served for a Sunday dinner with stuffing, potatoes and all the trimmings, for a quick weekday meal, or kept in refrigerator and sliced for making a sandwich or just snacking.

FAVORITE DRESSING

Preheat oven to 350 degrees. Toast æ loaf of bread and break into pieces. (Best if bread is prepared the day before). Add 3 teaspoons sage (or to your taste). Whip 6 eggs and add to 4 cups chicken broth (canned broth or chicken stock). Add salt and pepper to taste.

Pour broth over toasted bread and toss gently to mix. Pour into a 9 x 13 baking dish. Bake for about 1 hour.

Serve with Burgersí Herb Roasted Poultry and vegetables.

Would you or a friend like to receive a Burgersí Smokehouse catalog? Just fill out the Mailing information, mail to Burgersí Smokehouse, 32819 Highway 87, California, MO 65018 and we will send you a catalog.

NAME _____
STREET _____ APT _____
CITY _____ STATE _____ ZIP _____
PHONE _____
EMAIL _____

BURGERS' SMOKEHOUSE
Quality Hickory Smoked Meats Since 1952

HERB ROASTED

Whole Turkey
Whole Chicken

FULLY COOKED - READY TO EAT

REFRIGERATE UPON ARRIVAL
FREEZE, IF NOT BEING USED IN 28 DAYS

MAY BE FROZEN FOR UP TO 6 MONTHS

**Herb Roasted Poultry may be served at room temperature
or heated per instructions enclosed.**

BURGERS' SMOKEHOUSE

32819 HIGHWAY 87
CALIFORNIA MO 65018
1-800-705-2323

SMOKEHOUSE.COM

**Follow preparation instructions as below for your poultry item.
Then heat as indicated below the pictured item.**

CONVENTIONAL OVEN HEATING

1. Thaw product and let it come to room temperature.
2. Preheat oven to 325 degrees.
3. Remove plastic pouch and wrap tightly in foil.
4. Place in roaster pan and put in oven (covered or uncovered).
5. Remove from oven, slice & serve.

MICROWAVE OVEN HEATING

1. Thaw product and let it come to room temperature.
2. Place on microwave pan.
3. Cover with paper towel.
4. Slice & serve. (Pour juices over product if desired)

SERVING SUGGESTIONS

May use for buffets, casseroles, and use leftovers as you would any poultry.

Herb Roasted Turkey



Conventional Oven: heat approx. 1 -2 hours (**do not overheat**)

Microwave Oven: heat 10 minutes on one side, turn, heat other side for approximately 10 minutes more (**do not overheat**).

ROASTED VEGETABLES

You can use any of your favorite vegetables or use the following recipe.

- | | |
|--------------------------------|--------------------------|
| 8 large asparagus spears | 2 medium red onions |
| 4 medium carrots | 2 medium parsnips |
| 2 medium zucchini | 1 oz shitake mushrooms |
| 2 Tblsp olive oil | 2 tsp dried thyme leaves |
| Salt and black pepper to taste | or 4 tsp fresh thyme. |

Trim off woody stems from the asparagus. Peel the onions and cut into halves. Scrub the carrots and parsnips, but do not peel. Cut the zucchini in halves, lengthwise. Remove the stems from the mushrooms (reserve for vegetable stock).

Arrange all the vegetables on roasting pan in one layer. Brush with olive oil and sprinkle with salt, pepper and thyme to taste. Roast until lightly browned at 350 degrees about 15 minutes. Turn, brush again with olive oil, and roast another 15 minutes, or until tender when pierced with a knife. May want to add cherry tomatoes when turning. You can use broccoli, celery, squash, whole green beans, snow peas, small corn, potato wedges, or small red potatoes (halved), etc.

Herb Roasted Chicken



Conventional Oven: heat approx. 55 to 60 minutes (**do not overheat**)

Microwave Oven: heat 2 minutes on one side, turn, heat other side for approximately 2 minutes more (**do not overheat**).