

BURGERS' HONEY ROASTED POULTRY ARE TOP QUALITY.

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

Our Honey Roasted Turkeys are cured and basted with honey, sorghum and brown sugar and seasoning, then roasted to lock in the flavors and juices.

These Honey Roasted Turkeys 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 slice for making a sandwich or just snacking.

FAVORITE DRESSING

Preheat oven to 350 degrees. Toast $\frac{3}{4}$ 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 Honey Roasted Turkey and vegetables.

CAESAR SALAD WITH TURKEY

Rub medium wooden bowl with cut side of garlic clove and discard garlic.

To bowl add 3 tablespoons lemon juice, 2 tablespoons mayonnaise, 2 teaspoon grated Parmesan cheese and stir to combine. Add 8 ounces cooked, chilled, and diced Honey Roasted Turkey, $\frac{1}{2}$ cup diced celery, 2 tablespoons pimentos, 2 tablespoons chopped scallion or green onion, 4 sliced black olives, $\frac{1}{8}$ teaspoon each of salt and pepper and mix well.

Line a serving platter with 4 chilled iceberg or romaine lettuce leaves. Place turkey salad on top of lettuce and serve with toast, crackers or rolls. Serves 2.



SIMPLE TRADITIONS SINCE 1952

Honey Roasted Turkey Whole (No Giblets)

FULLY COOKED – READY TO HEAT & SERVE

**REFRIGERATE UPON ARRIVAL
FREEZE, IF NOT BEING USED IN 28 DAYS
MAY BE FROZEN FOR UP TO SIX MONTHS**

*(Please insert picture of
Honey Roasted Turkey)*

BURGERS' SMOKEHOUSE

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SMOKEHOUSE.COM

CONVENTIONAL OVEN HEATING:

Thaw Honey Roasted Turkey completely.
Preheat oven to 325 degrees.
Remove from plastic seal and wrap tightly in foil.
Place in a covered or uncovered roaster.
Heat for approximately 1½ to 2 hours.

MICROWAVE OVEN

Thaw Honey Roasted Turkey completely.
Place on microwave dish and place on turntable in microwave.
Cover with a paper towels.
Heat 10 minutes. Turn Honey Roasted Turkey if microwave does not have a revolving turntable, heat an additional 10 more minutes or until heated thoroughly. **(Do not overcook).**

Leftover Honey Roasted Turkey Soup

A great way to get more meals from one turkey! This soup is a delicious light broth with a great country flavor. Serve in large bowls with fresh crusty rye bread. Any leftovers of this soup can be strained and used as chicken stock. Prep Time: approx. 15 Minutes. Cook Time: approx. 2 Hours . Original recipe makes 8 to 10 servings.

1 leftover roast Turkey carcass (bones, etc)	1 large onion, diced
1 teaspoon whole black peppercorns	1 cup chopped fresh green beans
2 bay leaf	4 large potatoes, diced
2 large carrots, chopped	salt and pepper to taste

Directions

In a large stockpot place leftover Honey Roasted Turkey bones, meat, skin, broth, etc. Add enough water to cover turkey and gently simmer for 90 minutes, covered.

Remove bones and etc, but leave any turkey meat in the soup. Add peppercorns, bay leaves, carrots, onions, green beans and potatoes. Add water to cover all the vegetables. Cover and simmer gently until the vegetables are soft. Season to taste with salt and pepper and serve.

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 any woody stems from the asparagus. Peel the onions and cut them into halves. Scrub the carrots and parsnips, but do not peel either of them. 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, 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.

Honey Roasted Turkey Sandwich

Place leftover Honey Roasted Turkey on a slice of your favorite bread: Regular, rye, pumpernickel, wheat, or hard roll.

Add mayonnaise, lettuce and pickle. Top with another slice of bread. Serve with your favorite chips.

A quick and easy snack or light meal.