

BURGERS' SMOKED POULTRY ARE TOP QUALITY.

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

Our Hickory Smoked Turkeys are moist cured and then hickory smoked with real wood smoke for that delicious flavor and aroma.

Smoked poultry is rich in flavor. It takes fewer ounces per serving than fresh poultry.

Our Hickory Smoked Turkeys are 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. The turkey bones and trimmings make a delicious seasoning for soup or beans.

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 diced Hickory Smoked Turkey, ½ cup diced celery, 2 tablespoons pimentos, 2 tablespoons chopped scallion or green onion, 4 sliced black olives, 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.

GENERAL FOOD SAFETY TIPS

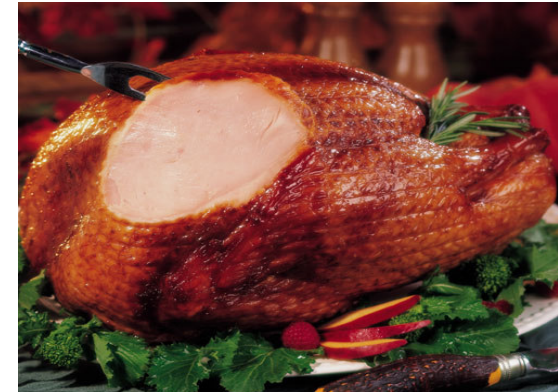
- “DANGER ZONE” (40° to 140°F)
Keep cold food cold – at or below 40°F.
Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours
- Always thaw product in refrigerator

BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

HICKORY SMOKED TURKEY

WHOLE (No Giblets)



FULLY COOKED – READY TO HEAT & SERVE

It is characteristic of smoked poultry for the juices and meat to be pink in color and for the bones to be a reddish color. This does not indicate the poultry is undercooked.

**REFRIGERATE UPON ARRIVAL
FREEZE, IF NOT BEING USED IN 28 DAYS UP TO 6 MONTHS**

BURGERS' SMOKEHOUSE

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SMOKEHOUSE.COM**

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CONVENTIONAL OVEN HEATING:

FOIL METHOD

Thaw smoked turkey completely.

Preheat oven to 325°F.

Remove from plastic seal and wrap tightly in foil with breast down or place in a roaster with a cover.

Heat for approximately 1½ to 2 hours.

BAKING BAG METHOD

Thaw smoked turkey completely.

Preheat oven to 350°F.

Remove from plastic seal.

Place in baking bag with breast down, close tie, and make 2-3 slits in bag.

Place in a roaster.

Heat for approximately 1 ¼ to 1 ½ hours.

MICROWAVE OVEN

Thaw smoked turkey completely.

Place on microwave dish and place on turntable in microwave.

Cover with a paper towels.

Heat 10 minutes. Turn smoked turkey if microwave does not have a revolving turntable, heat an additional 10 more minutes or until heated thoroughly. **(Do not overcook).**

When the meal is over and the guests are gone there are still uses for the left over smoked turkey.

SMOKED TURKEY AND BEANS

Add turkey bones and trimmings or turkey leg and/or thigh to pot of beans for a great dish. Use your favorite bean: Navy, Great Northern, Pinto, Lima, Butter, or dried peas. Sort and wash 1-lb beans. Place in large pan or kettle. Add 6 cups water and bring to a boil. Boil 10 or 15 minutes. Turn heat down to simmer, add the turkey carcass and simmer 3 hours. Stir occasionally and add water as needed. Taste for and add salt as needed.

SMOKED TURKEY BEAN SOUP

Prepare beans as above. Stir occasionally as needed. Simmer for an hour, then to pot of beans add ½ cup chopped onions, 1 can crushed or diced tomatoes, 1 cup chopped celery, 1 cup chopped carrots and a garlic clove (minced). Simmer another hour and add 1 quart of tomato juice. Taste and add seasoning as needed. Simmer for about another hour or until beans and vegetables are done. Stir and add water as necessary.

- Use the 16 Beans package for the 16 Bean Soup, just add Smoked Turkey for the meat.
- Chop up left over smoked turkey and make Turkey Ala King. and serve over toasted bread. This is a great one-dish meal.
- Dice smoked turkey and serve as topping for a chef salad.
- Use Burgers' Smoked Turkey in place of chicken in Chicken Noodle Soup.

SMOKED TURKEY SALAD

This is a great way to use left over Smoked Turkey.

2 cups Burgers' Smoked Turkey – diced or cubed

1 to 1 ½ cup seedless grapes – green or red

¾ lb cheese – any kind: Colby, Cheddar, Farmers, CoJack

1-cup cashews

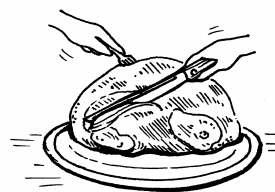
½ cup mayonnaise (or salad dressing)

1/4-cup sherry

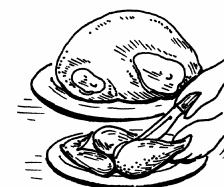
Paprika

Cube or dice turkey, cube cheese. Cut grapes in half. Toss turkey, cheese, grapes and cashews together. Mix mayonnaise & Sherry together until well blended. Pour over salad – coating well. Serve with garlic bread or bread over lettuce or raw vegetables.

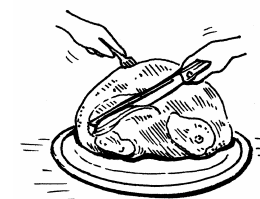
How to carve a Turkey:



Place bird on large platter with legs on your right. Bend turkey leg back and outward removing it from body. Remove wing.



Place wing and leg on nearby plate. Sever both at joints. Slice dark meat from thigh and drum stick.



Place fork astride chest bone and, starting just above the point where wing joined the body, cut thin slices of breast meat, always cutting parallel to breast bone.