

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.

Burgers' Smoked Chickens are Fully Cooked and Ready-to-eat.

These Smoked Chickens 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 Burgers' Smoked Chicken and vegetables.

Would you or a friend like to receive a Burgers' Smokehouse Catalog: Fill out and mail to Burgers' Smokehouse, 32819 Hwy 87, California MO 65018 and we will mail you one.

NAME _____

STREET _____ APT _____

CITY _____ STATE _____ ZIP _____

EMAIL _____

BURGERS' SMOKEHOUSE

Quality Hickory Smoked Meats Since 1952

SMOKED WHOLE CHICKEN



FULLY COOKED – READY TO EAT

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.
MAY BE FROZEN FOR UP TO SIX MONTHS.

BURGERS' SMOKEHOUSE
32819 HIGHWAY 87 CALIFORNIA MO 65018
1-800-705-2323

BAKING BAG HEATING METHOD:

1. Thaw Smoked Chicken in bag until completely thawed.
 2. Preheat conventional oven to 180 to 190 degrees F.
 3. Remove Smoked Chicken from vacuum bag and put in a baking bag and add 1 cup water.
 4. Place in baking dish. Make 2 or 3 slits in top of bag.
 5. Place in preheated oven.
 4. Heat chicken for 1 ½ to 2 hours.
 5. Remove from oven and remove from bag. Serve chickens hot.
- * Times may vary by product and ovens.

CONVENTIONAL OVEN HEATING:

Thaw Smoked Chicken 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 50 to 55 minutes.

MICROWAVE OVEN

Thaw Smoked Chicken completely.

Remove from vacuum bag, place on microwave dish.

Cover with a paper towel and heat 2 minutes. Turn Smoked Chicken if microwave does not have a revolving turntable, heat an additional two more minutes or until heated through. **(Do not overcook).**

SERVING COLD OR AT ROOM TEMPERATURE

Remove Smoked Chicken from Freezer, place in refrigerator until completely thawed. About an hour before serving remove from refrigerator and let come to room temperature. Great for a snack or for cold chicken sandwiches. Return to refrigerator within 2 hours.

CAESAR CHICKEN SALAD

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 Smoked Chicken, 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 chicken salad on top of lettuce and serve with toast, crackers or rolls. Serves 2.

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.

SMOKED CHICKEN SANDWICH

Place leftover Smoked Chicken 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.