

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 Cornish Game Hens are Fully Cooked and Ready-to-eat.

These Smoked Cornish Game Hens 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 Cornish Game Hens 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 _____

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BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

SMOKED CORNISH GAME HENS



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.

FREEZE UPON ARRIVAL

**REFRIGERATE IF USING IN 3 - 4 DAYS
MAY BE FROZEN FOR THREE TO FOUR MONTHS**

BURGERS' SMOKEHOUSE

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smokehouse.com

05/09

Serving Suggestions: Plan on serving one Cornish Hen per person.

BAKING BAG HEATING METHOD:

1. Thaw Smoked Cornish Game Hens in bag until completely thawed.
 2. Preheat conventional oven to 180 to 190 degrees F.
 3. Remove Smoked Cornish Game Hens 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 Cornish Game Hens for 50 to 55 minutes.
 5. Remove from oven and remove from bag. Serve Cornish Game Hens hot.
- * Times may vary by product and ovens.

CONVENTIONAL OVEN HEATING:

Thaw Smoked Cornish Game Hens completely.
Preheat oven to 325 degrees.
Remove from plastic seal and wrap tightly in foil.
Place in a covered or uncovered roaster and put into preheated oven.
Heat for approximately 50 to 55 minutes.

MICROWAVE OVEN

Thaw Smoked Cornish Game Hens completely.
Remove from vacuum bag, place on microwave dish.
Cover with a paper towel and heat 2 minutes. Turn Smoked Game Hens 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 Game Hens from Freezer, place in refrigerator to thaw completely. About an hour before serving remove from refrigerator and let come to room temperature. Cornish Game Hens are great for snacking or for a quick meal. Serve Cornish Game Hens with a salad and bread. Return to refrigerator within 2 hours.

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 CORNISH GAME HENS WITH RICE

While Cornish Hens are heating prepare your favorite rice: White, Brown Rice or White & Brown mixed together. Place Cooked Rice on a serving platter, place Cornish Hens in the bed of rice and garnish with parsley, carrot sticks or carrot curls, and/or cherry tomatoes.