

**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 Pheasants are Fully Cooked and Ready-to-eat.

**FAVORITE DRESSING**

Preheat oven to 350 degrees. Toast 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 Pheasants and vegetables.

**CAESAR SALAD WITH PHEASANT**

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 Pheasant, 1/2 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 Pheasant salad and top of lettuce and serve with toast, crackers or rolls. Serves 2.

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 \_\_\_\_\_  
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**BURGERS' SMOKEHOUSE**  
Quality Hickory Smoked Meats Since 1952

**SMOKED PHEASANT**



**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 6 MONTHS.**

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

smokehouse.com

Smoked Pheasant is a delicacy to be served for dinner, parties, or any special occasion. They are fully cooked so you can enjoy a truly delicious treat without spending hours in the kitchen.

### **BAKING BAG HEATING METHOD:**

1. Thaw Smoked Pheasant in bag until completely thawed.
  2. Preheat conventional oven to 180 to 190 degrees F.
  3. Remove Smoked Pheasant 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 Pheasant for 1 ½ to 2 hours.
  5. Remove from oven and remove from bag. Serve Pheasants hot.
- \* Times may vary by product and ovens.

### **CONVENTIONAL OVEN HEATING:**

Thaw Smoked Pheasant 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 Pheasant completely.  
Remove from vacuum bag, place on microwave dish.  
Cover with a paper towel and heat 2 minutes. Turn Smoked Pheasant 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 Pheasant from Freezer, place in refrigerator until completely thawed. About an hour before serving remove from refrigerator and let come to room temperature. Great for snacking or for cold Pheasant sandwiches. Return to refrigerator within 2 hours.

### **SMOKED PHEASANT WITH RICE**

While Pheasant is heating prepare your favorite rice: White, Brown Rice or White & Brown mixed together. Place Rice on a serving platter, place pheasant in bed of rice and garnish with parsley, carrot sticks or carrot curls, cinnamon apple rings and/or cherry tomatoes. Pheasant may be carved at table or before placing on table.

To make that special occasion more special: Place rice and pheasant on Glass Cake Stand and cover with Glass Dome Lid. Makes an elegant presentation.

### **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.