

## OUR OVEN-READY PROCESS

When fresh poultry and other fresh cuts of meat arrive at our Smokehouse, we inject a baste that makes them moist, very tender, and juicy on the inside.

But there's more – Then the outside is rubbed with a mixture of country sorghum, brown sugar, and pure clover honey.

The result... After your "oven ready" poultry product is baked or roasted, it will be sweet on the outside, tender and juicy on the inside, and will taste better than any poultry you have ever eaten. We guarantee it.

Packed in an old-fashioned burlap bag, shipped frozen, ready to thaw and bake. Cooking instructions enclosed with each item. Get out your bib and loosen your belt. Teeth are optional. Process is natural . . . no chemical preservative used.

### DO NOT WASH!

All oven-ready products have been properly cleaned. Washing would eliminate the basted flavor.

### AUNT MARGARET'S FAVORITE DRESSING

1. Preheat oven to 350 degrees.
2. Toast  $\frac{3}{4}$  loaf of bread and break into pieces. (Better if bread is prepared the day before.)
3. Add 3 teaspoons sage, or flavor to your taste.
4. Combine juice from turkey, plus 2 cups warm water, and 6 whipped eggs, salt and pepper to taste.
5. Pour over toasted bread toss gently to mix.
6. Pour into a 9 x 13 baking dish. Bake approximately 1 hour.

Would you or a friend like to receive a Burgers' Smokehouse catalog? Just fill out the mailing information and mail to Burgers' Smokehouse, 32819 Highway 87, California, MO 65018 and we will send a catalog.

NAME \_\_\_\_\_  
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# BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

## OVEN-READY POULTRY

### TURKEY

### CHICKEN BREAST FILETS

FREEZE ON ARRIVAL

Keep frozen until ready to prepare.

Thaw in refrigerator.

Do not thaw at room temperature

## BURGERS' SMOKEHOUSE

32819 HIGHWAY 87  
CALIFORNIA MO 65018

1-800-705-2323

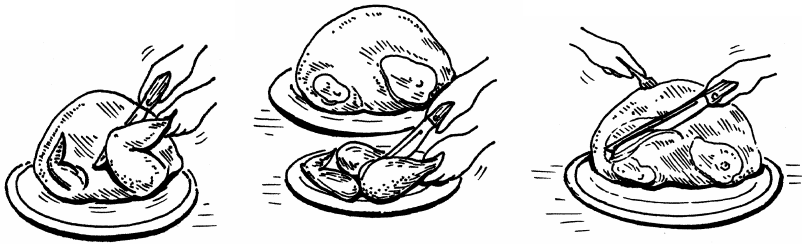
[SMOKEHOUSE.COM](http://SMOKEHOUSE.COM)

# FRESH TURKEY

## AUNT MARGARET'S ROAST TURKEY

1. Thaw turkey.
2. Preheat oven to 350° F.
3. Select roaster with lid, large enough to hold turkey.
4. Open vacuumed turkey. (Be sure and save all the natural juices in the vacuumed bag.)
5. Place the turkey in roaster. Add enough water to the natural juices to make two cups and pour into roaster.
6. Place meat thermometer in bird and roast until internal temperature reaches 165 to 170 degrees. Approximately 3 ½ to 4 hours.
7. Remove from roaster and let cool for approximately 30 minutes and carve. Be sure and save natural juices from cooked bird to use for gravy, dressing, or to pour over sliced turkey.

## 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.

# CHICKEN FILETS WRAPPED WITH COUNTRY BACON

## GRILL

1. Thaw completely.
2. Start charcoal fire. After it has been burning 30 to 45 minutes, make a single layer of coals for even heat.
3. While fire is starting, prepare a basting sauce to use during cooking: 3 parts butter or margarine, 2 parts water, 1 part vinegar.
4. When fire is ready, place your rolled chicken breast filets on the grill and start basting with the above mixture.
5. Turn every minute or so, basting lightly at each turning to keep filets moist and tender.
6. Continue Step 5 until filets are done (approximately 15 minutes). During last 3 minutes, your favorite barbecue sauce can be added to enhance flavor. (Be sure chicken is thoroughly cooked.)

## BROIL

1. Thaw completely.
2. Place on rack of broiler pan.
3. Broil 9 inches from coils.
4. Broil top side, turn, broil other side till meat is done. (Approximately 20 minutes.)
5. Serve hot.

## BAKE

1. Thaw completely.
2. Preheat oven to 350° F.
3. Place in ovenproof dish.
4. Bake for approximately 45 minutes or until internal temperature reaches 165° F.
5. Turn oven to broil to brown the bacon for about 5 minutes.