

BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

**City Ham Shanks
End Cut Smoked Pork Chops
End Cut Smoked Pork Loin
City Bacon End Slices**

City Products on this information sheet are fully cooked, except for the bacon.
To serve hot, just heat. Do not overcook.

**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
1-800-624-5426**

smokehouse.com

Pork Loin Steak End Cuts

BRAISED PORK TENDERLOIN

1. Thaw completely.
2. Preheat electric skillet to 150 degrees and add 1 tablespoon oil.
3. Brown tenderloin on each side.
4. Add 1 cup hot water and simmer for 30 minutes.
5. Serve hot.

Variation: Remove meat. Dissolve 1 tablespoon cornstarch in 2 tablespoons water. Bring drippings that remain in skillet to the boiling point. Stir in cornstarch and water. Cook until thick. Add more water if needed. Season to taste with salt and pepper. Serve over tenderloin.

MICROWAVE TENDERLOIN

1. Thaw completely.
2. Place on microwave tray.
3. Cover with paper towel.
4. For two tenderloin steaks, microwave 1 1/2 minutes on one side; turn and microwave 1 1/2 minutes.
5. Serve hot.

Microwaves vary in temperature. It is better to underheat than overheat. If left in microwave too long, they will be hard and dry.

End Cut Smoked Pork Chops

BREAKFAST PORK CHOPS

1. Thaw completely.
2. Preheat skillet to 150 degrees using 1 tablespoon of shortening.
3. Brown chops on both sides.
4. Heat through.
5. (If desired, fry or scramble eggs in the drippings.)

MICROWAVE or PAN BRAISED

Pork chops can be microwaved and pan braised as per instructions for Pork Tenderloin.

City Ham Shanks

FRESH GREEN BEANS

Place Ham Shanks in sauce pan and cover with water. Bring to a boil and cook for approximately 10 to 15 minutes. Add fresh green beans and cook until tender.

Other Serving Suggestions:

- Ham Shanks and dry beans
- Ham Shanks and sauerkraut
- Flavor bean or split pea soup
- Cook with red cabbage

City Bacon End Slices

BACON BITS

Fry bacon crisp and cool on paper towel. Break into bits. Use for salads, casseroles, baked potatoes, etc.

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 _____
STREET _____
CITY _____ STATE _____ ZIP _____
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