

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.

Our Hickory Smoked Turkey Breasts are moist cured and then hickory smoked with real wood smoke for that delicious flavor and aroma.

Smoked poultry is rich in flavor. It takes fewer ounces per serving than fresh poultry.

Our Hickory Smoked Turkey Breasts are great served for a Sunday dinner with stuffing, potatoes and all the trimmings, for a quick weekday meal, or kept in refrigerator and use for making a sandwich or just snacking.

Our Smoked Turkey Breast are great served at room temperature but may be heated if you desire.

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 Hickory Smoked Turkey Breast and vegetables.

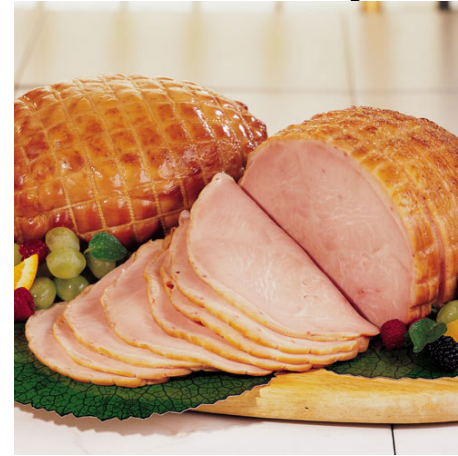
GENERAL FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
Keep cold food cold – at or below 40°F.
Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours
- Always thaw product in refrigerator

BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

Hickory Smoked Boneless Turkey Breast



FULLY COOKED – READY TO HEAT & SERVE

**SPECIAL SLICED AND UN SLICED
REFRIGERATE UPON ARRIVAL.
FREEZE IF NOT BEING USED IN 28 DAYS
FOR UP TO SIX MONTHS**

BURGERS' SMOKEHOUSE

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smokehouse.com

It is characteristic of smoked poultry for the juices and meat to be pink in color. This does not indicate the poultry is undercooked.

CONVENTIONAL OVEN HEATING

Thaw turkey breast completely.
Preheat oven to 350° F.
Remove from plastic seal and wrap tightly in foil.
Place in a roaster or ovenproof dish.
Heat for approximately 45 to 50 minutes.
Remove from oven, glaze if desired. Ready to serve.

MICROWAVE OVEN

Thaw turkey breast completely.
Place on microwave dish and place on turntable in microwave.
Cover with a paper towels.
Heat 10 minutes. Turn turkey breast if microwave does not have a revolving turntable, heat an additional 10 more minutes or until heated thoroughly. **(Do not overcook)**.
Pour juices over turkey breast if desired.

BAKING BAG HEATING

Thaw turkey breast in refrigerator.
Preheat conventional oven to 350° F.
Remove product from vacuum bag and place in baking bag.
Place in baking dish. Make 2 or 3 slits in top of bag.
Heat for approximately 45 to 50 minutes.
Remove from oven and remove from bag. Serve hot.

GLAZING TURKEY BREAST

Bring turkey breast to room temperature or heat according to instructions.
Heat glaze in hot water for a few minutes or in microwave for 30 seconds to one minute. **CAUTION: Glaze extremely hot.**

Turn oven on to broil. Remove turkey breast from foil or baking bag.
Drizzle glaze on turkey breast, place in broiler for 2 to 3 minutes.

Remove from broiler and add more glaze if desired and return to broiler.
Continue this until desired glazing is achieved.

This is a great sandwich for lunch, quick snack or finger food for a party.

SERVE COLD

Our turkey breast is good served cold or at room temperature. Just slice and place on serving dish. Garnish platter with parsley, lettuce or celery leafs.

SMOKED TURKEY SALAD

2 cups ground smoked turkey
½ cup pickle relish
1 boiled egg – diced
¾ cup mayonnaise
1-teaspoon sugar (optional)

Combine all ingredients in a bowl and mix together. Serve with toast, crackers or stuff tomatoes and peppers with the mixture.

CAESAR SALAD WITH TURKEY

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 diced Burgers' Hickory Smoked Turkey Breast,
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 turkey salad on top of lettuce and serve with toast, crackers or a bun or roll. This recipe will serve two.