

## **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 Smoked Capons are cured and then fully cooked and smoked in our smokehouses for that perfect smoked flavor.

These Hickory Smoked Capons 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 Hickory Smoked Capons and vegetables.

### **CAESAR CHICKEN SALAD**

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 Hickory Smoked Capon,  $\frac{1}{2}$  cup diced celery, 2 tablespoons pimentos, 2 tablespoons chopped scallion or green onion, 4 sliced black olives,  $\frac{1}{8}$  teaspoon each of salt and pepper and mix well.

Line a serving platter with 4 chilled iceberg or romaine lettuce leaves. Place capon salad and top of lettuce and serve with toast, crackers or rolls. Serves 2.

# **BURGERS' SMOKEHOUSE**

Quality Hickory Smoked Meats Since 1952

## **Hickory Smoked Capon**

**FULLY COOKED – READY TO EAT**

**REFRIGERATE UPON ARRIVAL.  
FREEZE, IF NOT BEING USED IN 28 DAYS.  
MAY BE FROZEN FOR UP TO 6 MONTHS.**



## **BURGERS' SMOKEHOUSE**

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## **BURGERS' PREFERRED HEATING METHOD:**

1. Thaw Hickory Smoked Capon in bag until completely thawed.
  2. Preheat conventional oven to 180 to 190 degrees F.
  3. Remove from plastic vacuum sealed bag.
  4. Put Capon into baking bag.
  5. Place in a baking dish.
  4. Heat Capon for 1 ½ to 2 hours.
  5. Bag may split during heating but this will not hurt quality of poultry.
  6. Remove from oven and slit bag open. Serve Capon hot.
- \* Times may vary by product and ovens.

## **CONVENTIONAL OVEN HEATING:**

Thaw Hickory Smoked Capon 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 Hickory Smoked Capon completely.  
Place on microwave dish.  
Cover with a paper towel.  
Heat 2 minutes. Turn Hickory Smoked Capon if microwave does not have a revolving turntable, heat an additional two more minutes or until heated through. **(Do not overcook).**

## **Leftover Hickory Smoked Capon Soup**

A great way to get more meals from one capon! This soup is a delicious light broth with a great country flavor. Serve in large bowls with fresh crusty rye bread. Any leftovers of this soup can be strained and used as chicken stock. Original recipe makes 8 to 10 servings.

Leftover Capon trimmings, bones, etc	1 large onion, diced
1 teaspoon whole black peppercorns	1 cup chopped fresh green beans
4 large potatoes, diced	2 large carrots, chopped
2 bay leaf	salt and pepper to taste

## **Directions**

In a large stockpot place leftover Hickory Smoked Capon bones, meat, skin, broth, etc. Add enough water to cover capon and gently simmer for 90 minutes, covered.

Remove bones and etc, but leave any capon meat in the soup. Add peppercorns, bay leaves, carrots, onions, green beans and potatoes. Add water to cover all the vegetables. Cover and simmer gently until the vegetables are soft. Season to taste with salt and pepper and serve.

## **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.

## **Hickory Smoked Capon Sandwich**

Place leftover Hickory Smoked Capon slices on a slice of your favorite bread: Regular, rye, pumpernickel, wheat, or hard roll.

Add mayonnaise, lettuce and pickle. Top with another slice of bread. Serve with your favorite chips.

A quick and easy snack or light meal.