

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
- SMOKEHOUSE -

# OVEN-READY POULTRY

TURKEY | CHICKEN BREAST FILETS



Freeze upon arrival. Keep frozen until ready to prepare.  
Thaw in refrigerator. Do not thaw at room temperature.

**HELPFUL HINT:** *DO NOT WASH!* All oven-ready products have been properly cleaned. Washing would eliminate the basted flavor. Remove from decorative burlap bag. Discard bag or use for other purposes—**DO NOT USE IN OVEN.** Thaw completely in refrigerator.

## FRESH TURKEY

Our oven-ready turkeys come with Pop-Up timers that are activated when product has reached its optimum level of doneness, thus eliminating the guesswork and assuring a perfectly cooked product each and every time.

### COOKING BAG METHOD

1. Preheat oven to 350°F.
2. Remove turkey from vacuum packaging.
3. Place the turkey in the cooking bag.
4. Close bag with twist tie, and cut off excess bag.
5. Place bag in deep roasting pan.
6. Puncture 6 to 8 holes in top of bag with fork.
7. Bake until timer pops up, approximately 2 ½ to 3 hours. Internal temperature should reach 165°F.
8. For extra browning or crispness, slit top of bag for last 20-23 minutes of roasting.
9. Let rest for 30 minutes before serving.

## AUNT MARGARET'S ROAST TURKEY

1. Preheat oven to 350° F.
2. Select roaster with lid, large enough to hold turkey.
3. Open vacuum turkey. (Be sure and save all the natural juices in the vacuumed bag.)
4. Place the turkey in roaster. Add enough water to the natural juices to make two cups and pour into roaster.
5. Bake until timer pops up, approximately 3 ½ to 4 hours. Internal temperature should reach 165°F.
6. 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.

## BACON WRAPPED CHICKEN BREAST

### GRILL METHOD

1. Heat gas grill or light charcoal grill. When charcoal is ready make a single layer of coals for even heat.
2. While grill is heating, prepare a basting sauce to use during cooking: 3 parts butter or margarine, 2 parts water, 1 part vinegar.
3. Place your bacon wrapped filets on the heated grill and start basting with the above mixture.
4. Turn every minute or so, basting lightly at each turning to keep filets moist and tender.
5. Continue Step 4 until filets are done (approximately 25 minutes). During last 3 minutes, your favorite barbecue sauce can be added to enhance flavor. Be sure it is thoroughly cooked. Chicken 165°F or greater and pork 160°F or greater.
6. Pull skewers out before serving. Serve hot.

### BROIL METHOD

1. Place on rack of broiler pan.
2. Broil 9 inches from coils.
3. Broil top side, turn, broil other side till meat is done. Approximately 20 minutes with an internal temperature of 165°F or greater for chicken
4. Pull skewers out before serving. Serve hot.

### BAKE METHOD

1. Thaw completely in refrigerator.
2. Preheat oven to 350° F.
3. Place in ovenproof dish.
4. Bake Chicken Breast for approximately 30 minutes to an internal temperature reaches 165° F and for Pork Tenderloin approximately 30 minutes or to an internal temperature of 160°F.
5. Turn oven to broil to brown the bacon for about 5 minutes.
6. Pull skewers out before serving. Serve hot.

# OVEN-READY POULTRY

## HOW TO CARVE A TURKEY

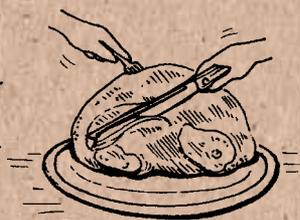
*Helpful Hint: REMOVE AND DISPOSE OF TIMER BEFORE CARVING.*



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 drumstick.



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 the breast bone

### RECIPE IDEA

#### AUNT MARGARET'S FAVORITE DRESSING

1. Preheat oven to 350° F.
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.

### IMPORTANT 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.