

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
- SMOKEHOUSE -

# SMOKED TURKEY LEGS



**FULLY COOKED. READY TO HEAT & SERVE.**

Freeze for up to 6 months.

# SMOKED TURKEY LEGS

**ENJOY THE DELICIOUS TASTE** of hickory smoked turkey on a meaty turkey leg! The Smoked Turkey Legs are cured & slow smoked over real hickory wood for a delicious savory & smoky flavor in every bite. Simply heat & eat our fully cooked, smoked turkey legs.

## GETTING STARTED:

1. Allow 12-24 hours to thaw the smoked turkey legs.
2. Proceed to heating instructions.

### METHOD FOR HEATING IN THE OVEN:

1. Pre-heat oven to 250 Degree F.
2. Wrap each turkey leg in foil and place in a baking dish.
3. Bake for 35-40 minutes, until thoroughly heated to desired temperature.
4. Remove from the oven and let cool 5 minutes prior to eating.

### METHOD FOR HEATING ON GRILL

1. Heat grill to a medium heat temperature.
2. Place turkey leg directly on grill to heat each side for approximately 4-5 minutes each.
3. After grilling all sides, remove from the grill and let rest for 5 minutes before eating.

**PRODUCT IS FULLY COOKED PRIOR TO HEATING.**

### 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.