PRODUCT INSTRUCTIONS

BURGERS' SMOKEHOUSE®

HOMEMADE TURKEY STUFFING

READY TO COOK.

Freeze for up to 6 months.

HOMEMADE TURKEY STUFFING

TAKE ONE BITE AND YOU'LL REALIZE, our homemade turkey stuffing tastes as good as if you'd made it yourself. Our recipe uses high quality turkey breast meat, breadcrumbs, and seasonings mixed together in an oven safe dish. Simply cook & enjoy, during the holidays or any meal during the year!

GETTING STARTED:

1. Allow 12-24 hours to thaw the turkey stuffing.
2. Proceed to cooking instructions.

*METHOD FOR COOKING IN THE OVEN:

1. Pre-heat oven to 350°F.
2. Bake the stuffing in the provided aluminum, oven safe pan with the cover on for 30 minutes.
3. Remove the lid and bake for an additional 10 minutes until crust is golden brown.
4. Remove from the oven and let cool 5 minutes prior to eating.

** Product is not fully cooked. Only cook it in oven safe dishes - not stuffed inside a turkey.*

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.

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