

PRODUCT
INSTRUCTIONS

BURGERS[®]

- SMOKEHOUSE -[®]

CORNERED BEEF

CONVENIENTLY SLICED



FULLY COOKED. READY TO HEAT & SERVE.

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.

CORNEB BEEF

READY IN MINUTES!

Burgers' cooked-corned beef is packaged in a self-venting "Homemade in a Hurry!®" tray for safe and easy preparation. The self venting packaging eliminates microwave splatters. Food can be served directly from the tray if desired. *Note: Tray is for MICROWAVE reheat only.*

HEATING SUGGESTIONS:

1. If frozen, thaw in refrigerator before microwaving. *Can be heated from frozen but do allow extra heating time.*
2. Do not remove or puncture the film attached to the top of the tray.
3. Place tray in microwave.
4. Heat on high for approximately 2 ½ to 3 ½ minutes. The film will expand and form a bubble during heating, and then self vents and slowly relaxes over the corned beef.
5. Remove from the microwave and let rest for 2 minutes. – Caution contents are very hot.
6. Peel off the film, serve and enjoy.

Heating time is approximate due to the variability of microwave ovens. Heat to a minimum internal temperature of 140° F.

TO HEAT CONVENTIONALLY:

Thaw container overnight in refrigerator. Open container and place the sliced corned beef in a small saucepan with a little water. Heat slowly, stirring occasionally over medium heat. Ready when corned beef is thoroughly heated.

Promptly refrigerate any leftovers.



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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.