

PRODUCT
INSTRUCTIONS

BURGERS[®]

- SMOKEHOUSE -

TURKEY

HERB ROASTED
whole

SMOKED
whole-half

HONEY ROASTED
whole



FULLY COOKED. READY TO HEAT & SERVE.

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

TURKEY

GETTING STARTED

Thaw turkey completely in refrigerator. Remove from packaging and netting. Use heating instructions below if desired. For best quality, do not overheat.

It is characteristic of smoked poultry for the juices and meat to be pink in color and for the bones to be a reddish color. This does not indicate the poultry is undercooked.

CONVENTIONAL OVEN HEATING

FOIL METHOD

1. Preheat oven to 350°F.
2. Remove from plastic seal and wrap tightly in foil with breast down or place in a roaster with a cover.
3. Heat for approximately 1 ¼ to 1 ¾ hours.
4. Let rest 15 minutes before serving.

BAKING BAG METHOD

1. Preheat oven to 350°F.
2. Remove from plastic seal.
3. Place in baking bag with breast down, close bag and tie, and make 2-3 slits in top of bag.
4. Place in a roaster.
5. Heat for approximately 1 to 1½ hours.
6. Let rest 15 minutes before serving.

DEBONE BEFORE HEATING —FASTER AND EASIER TO SERVE

1. Preheat oven to 350°F.
2. Debone turkey and place in a casserole dish.
3. Add ½ cup of chicken broth.
4. Cover with foil.
5. Heat for approximately 40-45 minutes.

MICROWAVE OVEN HEATING

1. Place on microwave dish and place on turntable in microwave.
2. Cover with a paper towels.
3. Heat 10 minutes. Turn turkey if microwave does not have a revolving turntable, heat an additional 10 more minutes or until heated thoroughly. Do not overcook.

HOW TO CARVE A TURKEY



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 IDEAS

CAESAR SALAD WITH TURKEY

- 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 diced turkey, ½ cup diced celery, 2 tablespoons pimentos, 2 tablespoons chopped scallion or green onion, 4 sliced black olives, 1/8 teaspoon each of salt and pepper and mix well.
- Line a serving platter with 4 chilled iceberg or romaine lettuce leaves.
- Garnish with lettuce and serve with toast, crackers or rolls. Serves 2

More recipes on next page...

TURKEY

TURKEY AND BEANS

Add turkey bones and trimmings or turkey leg and/or thigh to pot of beans for a great dish. Use your favorite bean: Navy, Great Northern, Pinto, Lima, Butter, or dried peas. Sort and wash 1-lb beans. Place in large pan or kettle. Add 6 cups water and bring to a boil. Boil 10 or 15 minutes. Turn heat down to simmer, add the turkey carcass and simmer 3 hours. Stir occasionally and add water as needed. Taste for and add salt as needed.

TURKEY BEAN SOUP

1. Prepare beans as above. Stir occasionally as needed. Simmer for an hour, then to pot of beans add ½ cup chopped onions, 1 can crushed or diced tomatoes, 1 cup chopped celery, 1 cup chopped carrots and a garlic clove (minced). Simmer another hour and add 1 quart of tomato juice. Taste and add seasoning as needed. Simmer for about another hour or until beans and vegetables are done. Stir and add water as necessary.

BURGERS' TURKEYS ARE TOP QUALITY

We start with top quality fresh birds so we have a superior finished product. Our Hickory Smoked Turkeys are moist cured and then hickory smoked with real wood smoke for that delicious flavor and aroma. Our Honey Roasted Turkeys are cured and basted with honey, sorghum and brown sugar and seasoning, then roasted to lock in the flavors and juices. Our Herb Roasted Turkeys are hand rubbed with a special blend of sea salt, spices, garlic, parsley, and other seasonings and roasted to lock in the flavors and juices.

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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