Smoked Chickens

Fully Cooked. Ready to Heat & Serve.

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

Getting Started

Thaw chicken entirely in the refrigerator. Remove from packaging. Use the heating instructions below if desired. For optimal quality, avoid overheating. 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

Baking Bag Technique

1. Preheat the conventional oven to 350°F.
2. Remove the chicken from the packaging and place it in a baking bag.
3. Place it in a baking dish. Make 2 or 3 slits on the top of the bag.
4. Place it in oven. Heat for approximately 50-55 minutes.
5. Remove from oven and remove from bag.
6. Let rest 15 minutes before serving. Serve chicken hot.

Foil Method

1. Preheat the oven to 350°F.
2. Remove the chicken from the packaging and wrap it tightly in foil.
3. Place it in a covered or uncovered roaster.
4. Heat for approximately 55 to 65 minutes.
5. Let rest 15 minutes before serving.

Microwave Oven Heating

1. Remove the chicken from its packaging and place it on a microwave-safe dish.
2. Cover with a paper towel and heat for 4 minutes. Turn the chicken if the microwave does not have a revolving turntable, and heat for an additional two

minutes or until heated through. Do not overcook.

Serving Cold or at Room Temperature

Thaw completely in the refrigerator. About an hour before serving, please remove it from the fridge and let it come to room temperature. Great for a snack or cold chicken sandwiches. Return to the refrigerator within 2 hours.

Our Smoked Poultry is Top Quality

We start with top-quality fresh birds. Our Hickory Smoked Chickens are moist-cured and then hickory-smoked with real wood smoke for a delicious flavor and aroma.

REFERENCE NUMBER: 8381500-0618