

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

SMOKED CHICKEN



FULLY COOKED. READY TO HEAT & SERVE.

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

SMOKED CHICKEN

GETTING STARTED

Thaw chicken completely in refrigerator. Remove from packaging. 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

BAKING BAG METHOD

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

FOIL METHOD

1. Preheat oven to 350° F.
2. Remove chicken from packaging, and wrap tightly in foil.
3. Place 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 chicken from packaging, and place on microwave dish.
2. Cover with a paper towel and heat 4 minutes. Turn chicken if microwave does not have a revolving turntable, heat an additional two more minutes or until heated through. Do not overcook.

SERVING COLD OR AT ROOM TEMPERATURE

Thaw completely in refrigerator. About an hour before serving remove from refrigerator and let come to room temperature. Great for a snack or for cold chicken sandwiches. Return to 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 that delicious flavor and aroma.

RECIPE IDEAS

CAESAR CHICKEN SALAD

1. Rub medium wooden bowl with cut side of garlic clove. Discard garlic.
2. To bowl add 3 tablespoons lemon juice, 2 tablespoons mayonnaise, 2 teaspoon grated Parmesan cheese and stir to combine. Add 8 ounces cooked, chilled, and diced chicken, 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.
3. Line a serving platter with 4 chilled iceberg or romaine lettuce leaves.
4. Place chicken salad on top of lettuce and serve with toast, crackers or rolls. Serves 2.

ROASTED VEGETABLES

You can use any of your favorite vegetables or use the following recipe.

8 lg. asparagus spears	2 med. red onions	4 med. carrots
2 med. parsnips	2 med. zucchini	1 oz shiitake mushrooms
2 T. olive oil	2 t. dried/4 t. fresh thyme.	Salt and pepper to taste

Trim off any woody stems from the asparagus. Peel the onions and cut them into halves. Scrub the carrots and parsnips, but do not peel either of them. Cut the zucchini in halves, lengthwise. Remove the stems from the mushrooms (reserve for vegetable stock).

Arrange all the vegetables on roasting pan in one layer. Brush with olive oil and sprinkle with salt, pepper and thyme to taste. Roast until lightly browned, about 15 minutes. Turn, brush again with olive oil, and roast another 15 minutes, or until tender when pierced with a knife. If desired, add cherry tomatoes when turning. You can use broccoli, celery, squash, whole green beans, snow peas, small corn, potato wedges, or small red potatoes cut in half.

SMOKED CHICKEN

RECIPE IDEAS

FAVORITE DRESSING

- Preheat oven to 350° F. Toast $\frac{3}{4}$ loaf of bread and break into pieces. (Best if bread is prepared the day before). Add 3 teaspoons sage (or to your taste). Whip 6 eggs and add up to 4 cups chicken broth (canned broth or chicken stock). Add salt and pepper to taste.
- Pour broth over toasted bread and toss gently to mix. Pour into a greased 9 x 13 baking dish. Bake for about 1 hour.
- Serve with Burgers' Chicken and vegetables.

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.