

PRODUCT
INSTRUCTIONS

BURGERS[®]

- SMOKEHOUSE[®] -

SMOKED PORK CHOPS



FULLY COOKED. READY TO HEAT & SERVE.

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

HEATING SMOKED PORK CHOPS

PAN-FRY HEATING INSTRUCTIONS

Heat one tablespoon oil or shortening in skillet. Place thawed Smoked Pork Chops in heated oil. Heat thoroughly for about 3 minutes each side, turning frequently. Do not overcook.

MICROWAVE HEATING INSTRUCTIONS

Thaw chops completely.

1. Remove from vacuum seal pouch. Place on microwave tray. Cover with a paper towel. Put in Microwave and heat on high for about 2 minutes (if using a turntable in microwave). Heat additional minute if not hot enough. If microwave does not have a turntable heat for about a minute and a half, turn and heat another minute and a half.
2. Remove from microwave and serve hot. *Microwaves vary in temperature. It is better to under-heat than overheat. If overheated they will become hard and dry.

GRILLING INSTRUCTIONS

Place thawed chops on grill over medium heat for 5 to 7 minutes. Turn and heat for 2 to 3 more minutes. Do not overcook.

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.