

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

SMOKEHOUSE SEASONING RECIPES

BACON END SLICES | HAM SHANKS



REFRIGERATE UPON ARRIVAL.

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

SMOKEHOUSE SEASONING

BACON END SLICES

Our bacon end slices are available in Original City, and Pepper Coated City.

BACON BITS

Fry bacon until crisp. Drain and cool. Break into bits, and use for salads, casseroles, baked potatoes, etc.

TWICE BAKED POTATOES

6 medium baking potatoes	1 teaspoon salt
½ lb. Burgers' bacon	¼ teaspoon pepper
6 tablespoons butter	4 green onions, sliced
½ cup dairy sour cream	¼ cup cream cheese
½ cup grated Parmesan cheese	

- Heat oven to 350° F. and bake potatoes about 1 hour or until done.
- While potatoes are baking, cook bacon until crisp. Drain and crumble.
- Cut top quarter off potatoes. Scoop out the insides. Reserve shells.
- Mash potatoes until smooth. Beat in butter, sour cream, cream cheese, salt pepper and Parmesan cheese. Mix well.
- Stir in green onions and all but 1/4 cup crumbled bacon.
- Place potato shells on baking sheet and spoon potato mixture back into them.
- Top filled shells with reserved bacon.
- Bake in 400° oven for 10 minutes or until lightly browned.

Helpful Hint: *If desired, refrigerate until ½ hour before serving time. Bake 30 minutes or until heated through.*

COUNTRY HAM SHANKS

STEWED HAM SHANKS

1. Cover ham shank with boiling water.
2. Simmer covered from 1½ to 3 hours.
3. You may add potatoes for the last ½ hour of cooking.
4. Greens or cabbage may be added during the last 20 minutes.

BEAN SOUP

1. Thoroughly wash 1 lb. dry navy beans.
2. Add 2 quarts cold water. Soak overnight or simmer gently 2 minutes, then soak 1 hour. Don't drain.
3. Add 1 meaty ham shank, ½ teaspoon salt, 6 whole black peppercorns, and 1 bay leaf. Cover, simmer about 3 to 3 ½ hours, adding 1 medium onion, sliced, last half hour.
4. Remove ham shank and bay leaf. Mash beans slightly using potato masher.
5. Cut ham off shank, return meat to soup. Season to taste. Makes 6 servings.

SPLIT PEA SOUP

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| 1 pound (2 ¼ cups) green split peas | 1 ½ cups sliced onion |
| 1 teaspoon salt | ½ teaspoon pepper |
| 1 cup diced celery | 1 cup diced carrots |

1. Cover peas with 2 quarts cold water, soak overnight or simmer gently 2 minutes, then soak 1 hour.
2. Add ham shank, onion and seasonings.
3. Bring to boiling, cover, reduce heat, and simmer (don't boil) 1 ½ hours. Stir occasionally.
4. Remove shank, cut off meat and dice.
5. Return meat to soup and add vegetables.
6. Cook slowly, uncovered, 30-40 minutes.
7. Salt to taste. Serves 6-8.

SMOKEHOUSE SEASONING

CITY HAM SHANKS

Our City Ham Shanks are fully cooked, ready to eat. Do not overcook.

FRESH GREEN BEANS

1. Place ham shanks in sauce pan and cover with water.
2. Bring to a boil and cook for approximately 10 to 15 minutes.
3. Add fresh green beans and cook until tender.

Other serving suggestions:

- Ham shanks and dry beans
- Flavor bean or split pea soup
- Ham shanks and sauerkraut
- Cook with red cabbage

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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