

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

SMOKED CORNISH GAME HENS

SMOKED | BACON WRAPPED & STUFFED



FULLY COOKED. READY TO HEAT & SERVE.

Freeze upon arrival. Refrigerate if using within 3-4 days
May be frozen for 3-4 months without affecting flavor.

SMOKED CORNISH GAME HENS

HEATING YOUR CORNISH GAME HENS

BAKING BAG HEATING METHOD:

1. Thaw Smoked Cornish Game Hens completely in refrigerator (allow 1-2 days for thawing).
2. Preheat conventional oven to 325°F.
3. Remove Smoked Cornish Game Hens from vacuum bag and place in a baking bag and add 1 cup water.
4. Place bag in baking dish. Make 2 or 3 slits in top of bag.
5. Place in preheated oven.
4. Heat Cornish Game Hens for 35 to 40 minutes.
5. Remove from oven. Let rest 5 minutes before serving. Serve hot.

Helpful Hint: Times may vary by product and ovens.

CONVENTIONAL OVEN HEATING:

(Recommended Method)

1. Thaw Smoked Cornish Game Hens completely in refrigerator (allow 1-2 days for thawing).
2. Preheat oven to 325°F.
3. Remove from plastic bag and wrap tightly in foil.
4. Place in an oven safe baking dish and put into preheated oven.
5. Heat for approximately 50 minutes. Remove foil last 5-10 minutes of cooking.
6. Let rest 5 minutes before serving. Serve hot.

MICROWAVE OVEN:

1. Thaw Smoked Cornish Game Hens completely in refrigerator.
2. Remove from vacuum bag, place on microwave dish.
3. Cover with a paper towel and heat 4 minutes. Turn Smoked Game Hens if microwave does not have a revolving turntable.
4. Heat an additional two minutes or until heated through. (Do not overcook).

SERVING COLD OR AT ROOM TEMPERATURE

Remove Smoked Game Hens from Freezer, place in refrigerator to thaw completely. About an hour before serving remove from refrigerator and let come to room temperature. Cornish Game Hens are great for snacking or for a quick meal. Serve Cornish Game Hens with a salad and bread. Return to refrigerator within 2 hours. *Note - we do not recommend eating the Bacon Wrapped & Stuffed without reheating.

RECIPE IDEAS

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 CORNISH GAME HENS WITH RICE

While Cornish Hens are heating prepare your favorite rice: White rice, brown rice, or a mix of the two, seasoned to your liking.

Place Cooked Rice on a serving platter, place Cornish Hens in the bed of rice and garnish with parsley, carrot sticks or carrot curls, and/or cherry tomatoes.

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.

SMOKED CORNISH GAME HENS

OUR SMOKED POULTRY IS TOP QUALITY

- We start with top quality fresh birds and add the Burger curing and smoking so we have a top quality finished product.
- Burgers' Smoked Cornish Game Hens are Fully Cooked and Ready-to-eat.
- Smoked Cornish Game Hens are perfect for a Sunday dinner with stuffing, potatoes and all the trimmings, but are also great for a quick weekday meal, or kept in the refrigerator and sliced for sandwiches and snacking.

SERVING SUGGESTIONS: ONE CORNISH HEN PER PERSON

Helpful Hint: 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.

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.