Smoked Cornish Game Hens

Smoked | Bacon Wrapped & Stuffed

Fully Cooked. Ready to Heat & Serve.

Freeze upon arrival. Refrigerate if used within 3-4 days

It may be frozen for 3-4 months without affecting flavor.

Heating your Cornish Game Hens

Baking Bag Heating Method:

1. Thaw Smoked Cornish Game Hens entirely in the refrigerator (allow 1-2 days for thawing).

2. Preheat conventional oven to 325°F.

3. Remove Smoked Cornish Game Hens from the vacuum bag, place it in a baking bag, and add 1 cup of water.

4. Place the bag in the baking dish. Make 2 or 3 slits on the top of the bag.

5. Place it in a preheated oven.

4. Heat Cornish Game Hens for 35 to 40 minutes.

5. Remove from oven. Let it rest for 5 minutes before serving. Serve hot.

Helpful Hint: Times may vary by product and oven.

Conventional Oven Heating:

(Recommended Method)

1. Thaw Smoked Cornish Game Hens entirely in the 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 after 5-10 minutes of cooking.

6. Let rest for 5 minutes before serving. Serve hot.

Microwave Oven:

1. Thaw Smoked Cornish Game Hens entirely in the refrigerator.

2. Remove from the vacuum bag and place it on a microwave dish.

3. Cover with a paper towel and heat for 4 minutes. If the microwave does not have a revolving turntable, turn Smoked Game Hens.

4. Heat for an additional two minutes or until heated through. (Do not overcook).

Serving Cold or at Room Temperature

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

Our Smoked Poultry Is Top-Quality.

• We start with top-quality fresh birds and add the Burger curing and smoking to 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 Person

Helpful Hint: It is characteristic of smoked poultry for the juices and meat to be pink and for the bones to be reddish. This does not indicate the poultry is undercooked.

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