

PRODUCT
INSTRUCTIONS

BURGERS[®]

- SMOKEHOUSE -

QUAIL

SMOKED | STUFFED



FULLY COOKED. READY TO HEAT & SERVE.

Fully cooked—Ready to Heat & Serve Refrigerate or freeze upon arrival.
Thaw quail completely in refrigerator. Remove from packaging before preparation.

PREPARING SMOKED QUAIL

ROASTING

1. Preheat oven to 350°F, and place quail in oven-safe dish.
2. Rub quail with butter or olive oil. Cover with foil.
3. Bake 15-20 minutes.
4. Let rest 5 minutes before serving.

BAKING

1. Preheat oven to 350°F, and place quail in oven-safe dish.
2. Add ¼ cup water and cover with foil.
3. Bake 15-20 minutes.
4. Let rest 5 minutes before serving.

GRILLING

1. Preheat grill.
2. Grill over medium-high heat for 3-4 minutes per side or until breast meat is firm to touch.
3. Let rest 5 minutes before serving.

BACON WRAPPED & STUFFED QUAIL

BAKING

1. Preheat oven to 325°F, and place quail in oven-safe dish.
2. Add ¼ cup of water and cover with foil.
3. Bake for 35-45 minutes, until hot in the middle.
4. If desired, remove foil last 5-10 minutes, allowing bacon to crisp.

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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