

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
- SMOKEHOUSE -

# SMOKED PHEASANT



**FULLY COOKED. READY TO HEAT & SERVE.**

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

# SMOKED PHEASANT

## A DELICACY MADE SIMPLE

Pheasant is a delicacy to be served for dinner, parties, or any special occasion. They are fully cooked so you can enjoy a truly delicious treat without spending hours in the kitchen.

## HEATING YOUR PHEASANT

### **BAKING BAG HEATING METHOD:**

1. Thaw Smoked Pheasant in bag until completely thawed.
  2. Preheat conventional oven to 350°F.
  3. Remove pheasant from vacuum bag and put in a baking bag.
  4. Place in baking dish. Make 2 or 3 slits in top of bag.
  5. Place in preheated oven.
  6. Heat pheasant for 45 to 55 minutes.
  7. Remove from oven and remove from bag.
  8. Let rest 15 minutes before serving. Serve pheasants hot.
- \* Times may vary by product and ovens.

**Helpful Hint:** Times may vary by product and ovens.

### **CONVENTIONAL OVEN HEATING:**

1. Thaw Pheasant completely in refrigerator.
2. Preheat oven to 350°F.
3. Remove from plastic seal and wrap tightly in foil.
4. Place in a baking dish.
5. Heat for approximately 1 hour and 15 minutes to 1 hour and 30 minutes.
6. Let rest 15 minutes before serving. Serve hot.

### **MICROWAVE OVEN:**

1. Thaw Pheasant completely in refrigerator.
2. Remove from vacuum bag, place on microwave dish.
3. Cover with a paper towel and heat 8 minutes. Turn pheasant if microwave does not have a revolving turntable, heat an additional two more minutes or until heated through. (Do not overheat).

## SERVING COLD OR AT ROOM TEMPERATURE

Remove Pheasant from Freezer, place in refrigerator to thaw completely. About an hour before serving remove from refrigerator and let come to room temperature. Pheasant is great for snacking or for a quick meal. Serve Pheasant with a salad and bread. Return to refrigerator within 2 hours.

### 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.

#### PHEASANT WITH RICE

While Pheasant is 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 Pheasant in the bed of rice and garnish with parsley, carrot sticks or carrot curls, and/or cherry tomatoes.

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## RECIPE IDEAS

### 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.

## OUR SMOKED POULTRY IS TOP QUALITY

- We start with top quality fresh birds.
- Our Hickory Smoked Pheasants are moist cured and then hickory smoked with real wood smoke for that delicious flavor and aroma.
- Our Honey Roasted Poultry is cured and basted with pure clover honey, sorghum, and seasoning, then roasted to lock in the flavors and juices.

**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.