

PRODUCT
INSTRUCTIONS

BURGERS' - SMOKEHOUSE -

BACON WRAPPED CHICKEN BREAST FILETS



Freeze upon arrival. Keep frozen until ready to prepare.
Thaw in refrigerator. Do not thaw at room temperature.

READY TO GRILL

BACON WRAPPED CHICKEN BREAST FILETS

GRILL METHOD

1. Heat gas grill or light charcoal grill. When charcoal is ready make a single layer of coals for even heat.
2. While grill is heating, prepare a basting sauce to use during cooking: 3 parts butter or margarine, 2 parts water, 1 part vinegar.
3. Place your bacon wrapped filets on the heated grill and start basting with the above mixture.
4. Turn every minute or so, basting lightly at each turning to keep filets moist and tender.
5. Continue Step 4 until filets are done (approximately 25 minutes). During last 3 minutes, your favorite barbecue sauce can be added to enhance flavor. Be sure it is thoroughly cooked—chicken 165°F or greater.
6. Pull skewers out before serving. Serve hot.

BROIL METHOD

1. Place on rack of broiler pan.
2. Broil 9 inches from coils.
3. Broil top side, turn, broil other side till meat is done. Approximately 20 minutes with an internal temperature of 165°F or greater for chicken
4. Pull skewers out before serving. Serve hot.

BAKE METHOD

1. Thaw completely in refrigerator.
2. Preheat oven to 350° F.
3. Place in ovenproof dish.
4. Bake Chicken Breast for approximately 30 minutes to an internal temperature reaches 165° F.
5. Turn oven to broil to brown the bacon for about 5 minutes.
6. Pull skewers out before serving. Serve hot.



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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.