

PRODUCT
INSTRUCTIONS

BURGERS'
— SMOKEHOUSE —

TURKEY BREAST

SMOKED BONE-IN | SMOKED BONELESS (SHOWN)



FULLY COOKED. READY TO HEAT & SERVE.

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

TURKEY BREAST

OUR TURKEY BREAST** is good served cold or at room temperature. Just slice and place on serving dish. Garnish platter with parsley, lettuce or celery leaves.

HEATING BONELESS TURKEY BREAST

*NOTE: For all heating methods, thaw boneless turkey breast completely in refrigerator.

MICROWAVE OVEN*

1. Place on microwave dish and place on turntable in microwave.
2. Cover with a paper towels.
3. Heat 10 minutes. Next, turn turkey breast onto other side and heat an additional 10 more minutes or until heated thoroughly. (Do not overcook).
4. Pour juices over turkey breast if desired.

BAKING BAG HEATING*

1. Preheat conventional oven to 325° F.
2. Remove product from vacuum bag and place in baking bag.
3. Place in baking dish. Make 2 or 3 slits in top of bag.
4. Heat for approximately 45 to 50 minutes.
5. Remove from oven and remove from bag. Serve hot.

FOIL HEATING*

1. Preheat oven to 350° F.
2. Remove from plastic seal and wrap tightly in foil.
3. Place in a roaster or ovenproof dish.
4. Heat for approximately 45 to 50 minutes.
5. Remove from oven, glaze if desired. Ready to serve.



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GLAZING BONELESS TURKEY BREAST

1. Heat glaze packet in a container of hot water for 1 to 2 minutes.
2. Turn oven on to broil. Drizzle glaze on boneless turkey breast, place in broiler for 2 to 3 minutes. Remove from broiler and add more glaze if desired and return to broiler. Continue this until desired glazing is achieved.

HEATING BONE-IN SMOKED TURKEY BREAST

*NOTE: For all heating methods, thaw bone-in turkey breast completely in refrigerator.

MICROWAVE OVEN*

1. Place turkey breast meat side down on microwave dish and place on turntable in microwave.
2. Cover with a paper towels.
3. Heat 7 minutes. Next, flip breast meat side up and heat an additional 7 more minutes or until heated thoroughly. (Do not overcook).
4. Pour juices over turkey breast if desired.

BAKING BAG HEATING*

1. Preheat conventional oven to 325° F.
2. Remove product from vacuum bag and place in baking bag.
3. Place in baking dish. Make 2 or 3 slits in top of bag.
4. Heat for approximately 1 ½ hours.
5. Remove from oven and remove from bag. Serve hot.

FOIL HEATING*

1. Preheat oven to 350° F.
2. Remove from plastic seal and wrap tightly in foil.
3. Place in a roaster or ovenproof dish.
4. Heat for approximately 1 to 1 ½ hours.
5. Remove from oven, slice and serve.

HOW TO SLICE BONE-IN TURKEY BREAST

Place bone-in turkey breast on cutting board flat side down. Using a sharp carving knife, start slicing at front, and rounded end of breast. Slice at an angle and slice one side at a time. When finished slicing, place bones and trimmings in container to use for seasoning later on.

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

TURKEY BREAST

RECIPE IDEA

FAVORITE DRESSING

Preheat oven to 350°. 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 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 9 x 13 baking dish. Bake for about 1 hour. Serve with Turkey Breast and vegetables.

OUR TURKEY BREAST IS TOP QUALITY

- We start with top quality fresh turkeys.
- Our Hickory Smoked Turkey Breasts are moist cured and then hickory smoked with real wood smoke for that delicious flavor and aroma.
- Since smoked poultry is rich in flavor, serving sizes require fewer ounces than fresh poultry.
- Our Hickory Smoked Turkey Breasts are great served for a Sunday dinner with stuffing, potatoes and all the trimmings, for a quick weekday meal, or kept in refrigerator and use for making a sandwich or just snacking.

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.