



BURGERS' SMOKEHOUSE

Smoked and Cooked: Mackerel, Crab Claws, Scallops, Mussels, and Shrimp

FULLY COOKED – READY TO EAT

FREEZE UPON ARRIVAL – KEEPS 3 - 6 MONTHS

KEEP FROZEN UNTIL READY TO USE

THAW IN REFRIGERATOR – KEEPS 4 - 5 DAYS



Smoked Cold Water Shrimp – Sweet shrimp from Gulf of Maine

The icy waters off the coast of Maine are blessed each winter with the arrival of cold-water shrimp. Because these are more tender than their warm water cousins, these shrimp are the most sought after.

The best shrimp are selected and cooked immediately to seal in their delicate flavor. After cooking they are lightly smoked with a blend of fruit- and hardwoods until they reach their peak flavor.

Sweet and savory, our peeled shrimp are delicious in a smoked shrimp cocktail, a stir-fry or an addition to your favorite recipe.

Would you or a friend like a Burger's catalog? Just fill out the mailing information, mail to Burger's Smokehouse, 32819 Highway 87, California, MO 65018 and we will send you a catalog.

NAME _____

STREET _____

CITY _____

STATE _____ ZIP CODE _____

EMAIL _____

BURGERS' SMOKEHOUSE, INC.

32819 HIGHWAY 87

CALIFORNIA, MO 65018

To Order: 1-800-624-5426

Customer Service: 1-800-705-2323

SMOKEHOUSE.COM

You're in for a treat! Once again we have come across an item we think you are going to love. Our Smoked Mackerel, Smoked Snow Crab Claws, Smoked Mussels, Smoked Bay Scallops, and Smoked Cold Water Shrimp are delicious. You will love the smoked, brine taste of these items.

Our naturally smoked seafood products do not have any artificial coloring or flavoring. We use the flavor of brine, herbs, natural sweeteners, and spices along with the savory smoke from Maine's northern fruitwoods and hardwoods.

The seafood products are great served with chowders, soups, salads, and appetizers or for just "snacking".

Place in the refrigerator a day before ready to serve. When ready to serve remove from refrigerator, place desired amount on serving dish about a half hour before ready to serve and let come to room temperature. Return rest to the freezer or refrigerator.

Serve with Ritz crackers, bread squares or triangles, bagel chips, etc. with a seafood sauce, mustard sauce, horseradish, wasabi, or cream cheese flavored with dill or caraway seeds.

May serve with a salad or with other fresh vegetables or as a salad topping.

Smoked Mackerel – 1.5 grams of Omega 3's per serving!

A real fish lover's fish. Our Mackerel's rich taste come from it being netted at the peak of their North Atlantic migration. The Peppered Mackerel gets its zest from the imported, butcher-cut black pepper. This Mackerel is absolutely delicious served as an appetizer, as main entrée, or used in any mackerel recipe.

Snow Crab Claws

Serve with cocktail sauce or use in any of your seafood salads.

To serve warm, season with butter and grill on medium heat just enough to heat. May broil in oven until heated also.

To heat in pan, sauté in butter until heated.

Smoked Maine Mussels – Bite-sized and delectable

The very best mussels from the Gulf of Maine. Our Mussels are harvested from the deep, cold waters east of Mount Desert Island.

The plump, succulent mussels, ideal for smoking, are plucked from the sea in their glistening black shells. Once they have been blanched to lock in their fresh flavor, they are shucked and smoked to the peak of flavor.

Add them to chowders, soups, and pasta dishes, or serve with a favorite dipping sauce as an appetizer. Your guests will be impressed and delighted.

Smoked Bay Scallops – Pearls of the sea

Our scallops are smoked with apple-wood and are the sweetest and most succulent scallops you can find. Their lush taste and texture are the essence of naturally smoked seafood, and they are always consistent in size, texture, and quality. You will want to eat them all as soon as you open the package.

Serve them as an appetizer with a subtle sauce, in a pasta dish, or stirred into a dish of herbed rice.