

## BURGERS' SMOKED POULTRY ARE TOP QUALITY.

We start with top quality fresh birds and add the Burger curing and smoking so we have a top quality finished product.

Our Hickory Smoked Turkey Breasts are moist cured and then hickory smoked with real wood smoke for that delicious flavor and aroma.

Smoked poultry is rich in flavor. It takes fewer ounces per serving 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.

Our Smoked Turkey Breast are great served at room temperature but may be heated if you desire.

### FAVORITE DRESSING

Preheat oven to 350 degrees. 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.

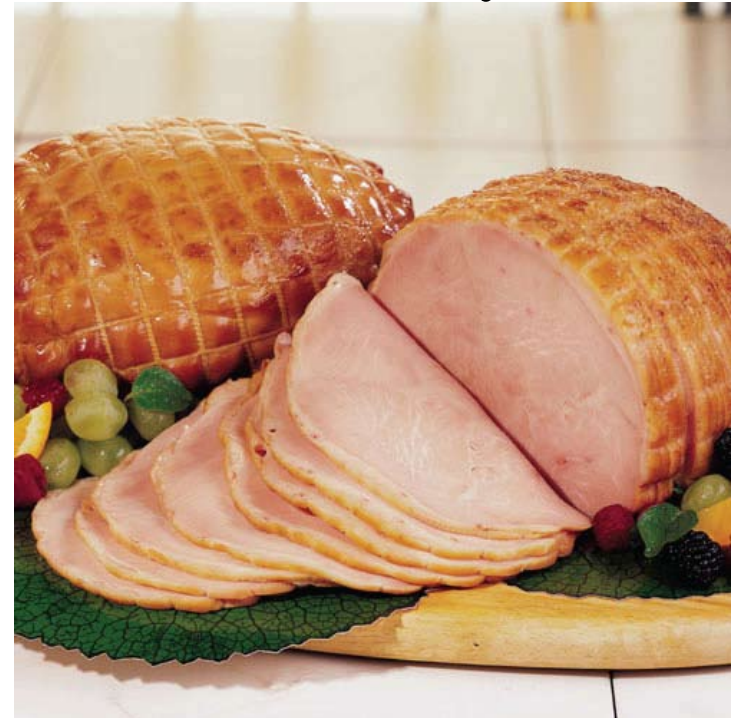
Serve with Hickory Smoked Turkey Breast and vegetables.

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

Name \_\_\_\_\_  
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**BURGERS' SMOKEHOUSE**  
Quality Hickory Smoked Meats Since 1952

## Hickory Smoked Boneless Turkey Breast



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

**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.**

**SPECIAL SLICED AND UN SLICED  
REFRIGERATE UPON ARRIVAL.  
FREEZE IF NOT BEING USED IN 28 DAYS.  
MAY BE FROZEN FOR UP TO SIX MONTHS.**

**BURGERS' SMOKEHOUSE CALIFORNIA MO 65018**

**1-800-705-2323**

**[smokehouse.com](http://smokehouse.com)**

## CONVENTIONAL OVEN HEATING:

Thaw Hickory Smoked Turkey Breast completely.  
Preheat oven to 325 degrees.  
Remove from plastic seal and wrap tightly in foil.  
Place in a roaster or ovenproof dish.  
Heat for approximately 50 to 55 minutes.  
Remove from oven, glaze if desired. Ready to serve.

## MICROWAVE OVEN

Thaw Hickory Smoked Turkey Breast completely.  
Place on microwave dish and place on turntable in microwave.  
Cover with a paper towels.  
Heat 10 minutes. Turn Hickory Smoked Turkey Breast if microwave does not have a revolving turntable, heat an additional 10 more minutes or until heated thoroughly. **(Do not overcook).**

Pour juices over turkey breast if desired.

## GLAZING TURKEY BREAST

Bring Turkey Breast to room temperature or heat according to instructions. Heat glaze in hot water for a few minutes or in microwave for 30 seconds to one minute. **CAUTION: Glaze extremely hot.**

Turn oven on to Broil. Roll foil down from top of turkey breast. Drizzle glaze on exposed section of 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.

## TURKEY BREAST SANDWICHES

Toast two slices of your favorite bread.  
Spread both slices with mayonnaise or favorite salad dressing.  
Place 1 or 2 slices of turkey breast on one slice of bread.  
Top with washed and dried lettuce leaves, tomato slices and onion (if desired).

Cut sandwich from corner to corner (making 4 sandwich triangles).  
Serve with chips and a drink.

This is a great sandwich for lunch, quick snack or finger food for a party.

## SERVE COLD

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.

## SMOKED TURKEY SALAD

2 cups ground smoked turkey  
½ cup pickle relish  
1 boiled egg – diced  
¾ cup mayonnaise  
1-teaspoon sugar (optional)

Combine all ingredients in a bowl and mix together. Serve with toast, crackers or stuff tomatoes and peppers with the mixture.

## CAESAR SALAD WITH TURKEY

Rub medium wooden bowl with cut side of garlic clove and discard garlic.

To bowl add 3 tablespoons lemon juice, 2 tablespoons mayonnaise, 2 teaspoon grated Parmesan cheese and stir to combine.

Add 8 ounces diced Burgers' Hickory Smoked Turkey Breast,  
½ cup diced celery  
2 tablespoons pimentos  
2 tablespoons chopped scallion or green onion  
4 sliced black olives  
1/8 teaspoon each of salt and pepper and mix well

Line a serving platter with 4 chilled iceberg or romaine lettuce leaves.

Place turkey salad on top of lettuce and serve with toast, crackers or a bun or roll. This recipe will serve two.