

Still Smokin'
FAMILY OWNED
★ SINCE 1945 ★

NEW BRAUNFELS
EST. 1945
SMOKEHOUSE



QUALITY HICKORY SMOKED MEATS
SINCE 1945

**HANDLING & SERVING
SUGGESTIONS**

Texas Fixin's

Storage & Handling

REFRIGERATE ALL PRODUCTS IMMEDIATELY!

Hickory Smoked Bacon



COMAL COUNTY AND CANADIAN BACON STORAGE GUIDE

Sliced Comal County Bacon,
Sliced Canadian Bacon, Slab
Canadian Bacon

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
2 Weeks

FROZEN
6 Months

Upon arrival, place your vacuum-sealed bacon in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

To cook Comal County bacon, remove from packaging, arrange slices evenly in an unheated skillet and cook slowly over medium heat until desired crispness is achieved.

To heat Canadian bacon slab, remove from packaging, wrap tightly in foil and heat in oven at 325° for 10-15 minutes per pound. Do not overcook.

To heat sliced Canadian bacon, remove from packaging, melt two tablespoons of butter in large skillet over medium heat, add bacon slices and cook for approximately 5-6 seconds per side. Do not overcook.

Hickory Smoked Pork Loins, Chops and Baby Back Ribs



PORK LOIN, CHOPS AND RIBS STORAGE GUIDE

Whole Loin, Select Slice®
Loin, Pork Chops, Baby
Back Pork Ribs

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, place your fully cooked, vacuum-sealed pork loin, chops or ribs in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

To heat pork loin, remove from packaging, wrap tightly in foil and heat in oven at 325° for 5-10 minutes per pound.

To pan fry pork chops, remove from packaging, melt two tablespoons of butter in large skillet over medium heat, add pork chops and warm 2-3 minutes per side. Do not overcook.

To heat baby back pork ribs, slide ribs and sauce from pack into baking dish, cover with foil and heat in oven at 350° for 15 minutes. Remove foil and heat for 15 more minutes.

Hickory Smoked Bratwurst and Sausage Links



BRATWURST AND SAUSAGE LINKS STORAGE GUIDE

Bratwurst, Sausage Links

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
2 Weeks

FROZEN
6 Months

Upon arrival, place your vacuum-sealed bratwurst or sausage links in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving.

To grill, remove sausages from packaging and cook over medium-low flame for approximately 5 minutes per side until lightly browned and thoroughly heated.

To pan fry, remove sausages from packaging, melt two tablespoons of butter in large skillet over medium heat, add sausage links and cook for approximately 5 minutes per side until lightly browned and thoroughly heated.

Storage & Handling

REFRIGERATE ALL PRODUCTS IMMEDIATELY!

Hickory Smoked Poultry



POULTRY STORAGE GUIDE

Whole Turkey, Bone-in, Boneless, Select Slice®, Turkey Breast, Chicken, Pheasant, Game Hens

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, place your vacuum-sealed poultry in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

Our Smokehouse poultry is best served at room temperature!

If you prefer to warm your poultry, remove from packaging, wrap tightly in foil and heat in oven at 325° for 5-10 minutes per pound.

Poultry will have a slight pink color from the smoking process.

Hickory Smoked Hams



HAM STORAGE GUIDE

Spiral Sliced, Select Slice®, Bone-in, Boneless

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, place your vacuum-sealed ham in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

Our Smokehouse hams are best served at room temperature!

If you prefer to warm your ham, remove from packaging, wrap tightly in foil and heat at 325° for 10-15 minutes per pound.

To prevent dryness, we do not recommend heating our Select Slice® and Spiral-Sliced hams!

Turkey and Ham au Gratin

Serves 2

- 4 ounces Smokehouse Smoked Turkey, sliced
- 4 ounces Smokehouse Smoked Ham, sliced
- 1½ cups medium white sauce, warm
- 2 slices good quality white bread, lightly toasted
- 2 ounces cheddar cheese, sliced
- Paprika for garnish

Spread the toasted bread with 4 tablespoons white sauce and set on a baking tin.

Divide the turkey between the 2 pieces of toast.

Spread another 4 tablespoons of white sauce on the turkey, and then add the ham.

Again spread 4 tablespoons of white sauce on the ham and top with cheese.

Bake at 350 degrees for 8-10 minutes or until bubbly.

Sprinkle with a dash of paprika and serve immediately.

Ham, Turkey Breast and Pastrami Deli Slices



DELI SLICES STORAGE GUIDE

Ham, Turkey Breast, Beef Pastrami

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, place your vacuum-sealed deli sliced product (ham, turkey breast, beef pastrami) in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving and enjoy.

Storage & Handling

REFRIGERATE ALL PRODUCTS IMMEDIATELY!

Hickory Smoked Cheese, Salami, Summer Sausage, Sausage Rings and Snack Links



CHEESE, SUMMER SAUSAGE & SALAMI STORAGE GUIDE

REFRIGERATED
OPENED
2 Weeks

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, place your vacuum-sealed cheese, summer sausage (chubs, links and/or rings) or salami in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving, slice and enjoy.

Do not heat!

Jerky, Peppered Dried Beef and Smoke Stix



MEAT SNACKS STORAGE GUIDE

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, open vacuum-sealed meat snacks and enjoy!

For use at a later date, place unopened package in freezer.

Refrigerate after opening.

Hickory Smoked Beef Brisket



BRISKET STORAGE GUIDE

Whole, Half, Select
Slice® Brisket

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, place your vacuum-sealed brisket in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

Briskets are fully cooked and can be enjoyed at room temperature.

To heat, remove from packaging, wrap tightly in foil and heat in oven at 325° for 10-15 minutes per pound.

Hickory Smoked Pork, Beef and Turkey Tenders



TENDERS STORAGE GUIDE

Pork, Beef, Turkey
Tender

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months

Upon arrival, open vacuum-sealed tenders and enjoy!

For use at a later date, place unopened package in freezer.

Best served at room temperature.

Refrigerate after opening.

Do not heat!