



★ STILL SMOKIN' ★
75th
YEAR
★ FAMILY OWNED FOR 75 YRS ★

NEW BRAUNFELS
EST. 1945
SMOKEHOUSE



**REFRIGERATE ALL
PRODUCTS IMMEDIATELY!**
See details inside

**HANDLING & SERVING
SUGGESTIONS**



Hickory Smoked Hams

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!



HAM STORAGE GUIDE

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

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months



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.



Jerky, Peppered Dried Beef and Smoke Stix

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

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



MEAT SNACKS STORAGE GUIDE

REFRIGERATED
OPENED
1 Week

REFRIGERATED
UNOPENED
4 Weeks

FROZEN
6 Months



Hickory Smoked Beef Brisket

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.



BRISKET STORAGE GUIDE
Whole, Half, Select Slice® Brisket
REFRIGERATED OPENED 1 Week
REFRIGERATED UNOPENED 4 Weeks
FROZEN 6 Months



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, place your vacuum-sealed tenders in the refrigerator or freezer.

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

Tenders are best served at room temperature.



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

Upon arrival, place your vacuum-sealed summer sausage or salami in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving, slice and enjoy. **Do not heat!**



SUMMER SAUSAGE AND SALAMI STORAGE GUIDE
REFRIGERATED OPENED 2 Weeks
REFRIGERATED UNOPENED 1 Month
FROZEN 6 Months



Hickory Smoked Pork Loins, Chops and Baby Back Ribs

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.



PORK LOIN, CHOPS AND RIBS STORAGE GUIDE	REFRIGERATED OPENED	REFRIGERATED UNOPENED	FROZEN
Whole Loin, Select Slice® Loin, Pork Chops, Baby Back Pork Ribs	1 Week	4 Weeks	6 Months



Hickory Smoked Bacon

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.



COMAL COUNTY AND CANADIAN BACON STORAGE GUIDE	REFRIGERATED OPENED	REFRIGERATED UNOPENED	FROZEN
Sliced and Slab Comal County and Canadian Bacon	1 Week	2 Weeks	6 Months



Hickory Smoked Bratwurst and Sausage Links



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.

BRATWURST AND SAUSAGE LINKS STORAGE GUIDE

REFRIGERATED OPENED

REFRIGERATED UNOPENED

FROZEN

Bratwurst, Sausage Links

1 Week

6 Weeks

6 Months

NEW BRAUNFELS EST. 1945 SMOKEHOUSE



ORDER TOLL FREE

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UNCONDITIONAL GUARANTEE

You must be completely satisfied, or we will make it right — with an appropriate exchange or refund.

