

THE SMOKEHOUSE MARKET™

SINCE 1937



A landmark since 1937, the Smokehouse Market continues the tradition of fine hickory smoked meats, fish and fowl. We also offer the freshest cuts of beef, lamb, pork and veal. A variety of gourmet groceries, wines and a unique deli makes the Smokehouse Market a great place to stop.

TEL 636/532.3314

FAX 636/532.0561

Annie Gunn's™

And of course...

Proudly featuring regional and American favorites, innovatively prepared and served by a talented staff. Our beautiful wood burning fireplaces, patio and our extensive perennial gardens create a pleasing and comfortable Bistro aura. Our *Wine Spectator* "Best Of" Award of Excellence wine list assures patrons a pleasurable experience.

TEL 636/532.7684



WE ARE ENTHUSIASTIC MEMBERS OF:

The Slow Food Movement, Chef's Collaborative, The American Cheese Society, The James Beard Society and the Council of Independent Restaurants of America

Thom, Jane & Liam Schnert, Proprietors

16806 CHESTERFIELD AIRPORT ROAD CHESTERFIELD, MO 63005

TEL 636/532.3314 FAX 636/532.0561 WWW.SMOKEHOUSEMARKET.COM

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FOODS & WINES INSPIRED BY THE RICHNESS OF COUNTRY LIFE.

TURKEY SERVING GUIDE

THE HISTORY OF SMOKED TURKEY

The early settlers enjoyed the tasty flavor of smoked turkey when they killed and roasted wild turkeys over an open fire. Although smoked turkey and poultry meats have been known for centuries, they have only recently been publicized as the delicacy they are.

Curing, like smoking, has been practiced since the beginning of recorded history. The curing and smoking of meat are interrelated and are often practiced together. The purposes for curing and smoking meat products are preservation and flavor development.

Today's smoked turkeys are less salty, more moist, and far more palatable than any cured product our ancestors ate. The milder cured and smoked meats today need only be stored under refrigeration. This fine smoked turkey may be kept in the freezer up to 6 months or in the refrigerator up to 2 weeks—enjoy!

SINCE 1937

WE HOPE OUR FOODS INSPIRE A RETURN TO PRECIOUS FOOD MEMORIES AND TRADITIONS WHICH BRING US ALL A LITTLE CLOSER TO OUR CHILDREN, OUR FAMILY AND OUR FRIENDS.

PREPARATION

This smoked and cured young turkey is fully cooked. It may be served either hot or cold.

TO THAW (IF FROZEN):

Thaw frozen turkey (*in wrapper*) in refrigerator 36–48 hours.

COLD SERVING SUGGESTIONS

Product may be sliced and served as you would any turkey.

WARM SERVING SUGGESTIONS

Remove wrapper and place thawed turkey on a rack (*breast side up*) in a shallow pan. Add 2 cups water. Cover turkey with an aluminum foil tent. Place in preheated 300 degree oven for 1 3/4 to 2 hours or until internal temperature (*taken at thickest part of breast*) reaches 140–145 degrees. Serve immediately.

DO NOT STUFF

If stuffing is desired cook separately. (*Since this Smoked Turkey is fully cooked, cooking stuffing in cavity of turkey to proper temperature would cause turkey to become over cooked.*)

REFREEZING

You should be aware that refreezing does cause some loss of flavor and moistness in the turkey.

BEYOND TURKEY SANDWICHES...

Leftover turkey in your refrigerator is like having a treasure—it can be used in so many creative ways. Here are a few suggestions:

1. Toss chunks of smoked turkey with Smokehouse Market Parmesan Peppercorn Dressing, diced celery and apples and serve on a bed of lettuce.
2. Make an omelet filling of finely diced turkey meat mixed with Hot Pepper Jelly.
3. Add chunks of turkey to your favorite wild rice pilaf recipe with dried cherries and walnuts.

TURKEY NOODLE SOUP (*Serves 6-8*)

Here's a tasty and nutritious use for a meaty turkey carcass. It is transformed into a hearty soup in under 2 hours and makes enough for a crowd or several flavorful family meals. A perfect way to enjoy the flavors of the holidays for one more day.

FOR STOCK

1 turkey carcass, broken or chopped into large pieces
4 stalks celery, rough chop
4 carrots, rough chop
2 yellow onions, rough chop
5-6 sprigs fresh thyme, or 1 tsp. dry thyme
1 tsp. black peppercorns
4 qts. water
1 bay leaf
2 qts. chicken stock

In a large stockpot, combine all ingredients. Cover with water. Bring to a boil, then reduce heat and simmer uncovered for 2–3 hours. Skim the “foam” off a few times during cooking. After 2–3 hours strain the stock through a sieve or colander.

2 cups turkey meat leftover	8 oz. egg noodles, uncooked
1 tbs. olive oil	1/4 cup chopped parsley
1 cup diced carrots	1 lb. fresh spinach, chopped
1 cup diced celery	salt and pepper to taste
3/4 cup diced onion	

FOR SOUP

Heat olive oil in saucepan. Add carrots, celery and onion. Sauté for 5-6 minutes until carrots are soft. Add turkey stock and bring to a boil. When boiling, stir in egg noodles. Continue to simmer until noodles are cooked, al dente to the bite. Remove to low heat, stir in parsley, turkey and spinach. **Season to taste** with salt and pepper. Soup may be refrigerated for 2–3 days or kept in the freezer for 2 months. Enjoy another great feast with your family and friends.

Thom's tip: *Substitute 2 cups of cooked wild rice or 2 cups of cooked barley instead of noodles for another wonderful taste treat. Enjoy!!!*