

Cooking tips for Hot Smoked Turkeys

- Place turkey, leaving it in vacuum bag, in suitable pot, cover with water and heat, do not boil!
Let simmer for 1½ - 2 hours.
- Remove turkey from bag.
- Serve now or you may add your favorite glaze and finish turkey in pre-heated oven for max. 15 - 20 minutes.

Our turkeys are barley fed, seasoned and smoked at our production in Canmore, Alberta. They do not contain additives or MSG.

Any questions?
Call us at 403-678-4109



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