



El Campo, Texas • 979-543-8312
Sealy, Texas • 979-627-6027
www.praseks.com

PREPARATION SUGGESTIONS AND CARE OF YOUR SMOKED MEAT PRODUCTS

STORAGE OF SMOKED MEAT

It is very important to care for smoked meats properly. Beings that we use as few additives and preservatives as possible, our products do require refrigeration. If not vacuum packed, the products must be allowed air to reduce the chance of mold. Although the product will dry out over time, wrapping in paper and refrigerating will keep your product mold free the longest. If you do not plan to use the product in 7 days we recommend freezing.

IF YOU HAVE RECEIVED THE PRODUCT VIA MAIL ORDER

On your package there is a “Refrigerate Immediately” or “Perishable” notice. We put this notice on each package that contains products that need to be refrigerated upon reception so you are aware that the package needs attention. It is not intended to mean that the products should be refrigerated while it is in transit. Curing, smoking, and vacuum packaging meat products act as a preservative enabling them to withstand time without refrigeration. We try to ensure that your non-dried products are not in transit for more than two days. It is important that the product is refrigerated as soon as possible after reception. If you have any questions about the order please do not hesitate to call.

DRIED MEATS

Beef Jerky (Smoked Dried Beef)

Turkey Jerky (Smoked Turkey Strips)

Venison Jerky (Smoked Dried Venison)

Bison Jerky (Smoked Dried Bison)

Dried Sausage (including Smoked Pork & Beef Semi-Dry (all varieties), Smoked Chicken Semi-Dry, Smoked Venison & Pork Semi-Dry)

Bison & Pork Sticks with Cheese and Jalapeno

Pork & Beef Sticks

Venison & Pork Sticks with Jalapeno

Beef Sticks

These products need little explanation. We recommend pacing yourself while eating because once you start it is hard to stop.

Prasek's Family Smokehouse takes great pride in providing the highest quality, most wholesome products possible; therefore, we do not add certain preservatives. While these products are durable and will last a period of time at room temperature, they must be refrigerated when possible. Storing them in a manner that allows them to "breathe" is very important to the life of the product. Do not store the products in a sealed plastic bag (unless vacuum packed), because the moisture that collects in the bag will cause mold. If bought over the counter, leave the product in the paper in which you received it. If received via mail order, wrapping the product in paper towels is a good method or placing it in a container with a loose lid. Remember to refrigerate the product as soon as possible after reception.

If you do not plan to eat these products within a week, it is best to freeze them. Beings that there is so little moisture in the products; they can be eaten immediately, or shortly after taking them out of the freezer.

SMOKEHOUSE FINEST

Smoked Pork Tenderloin

Smoked Turkey Tender

Smoked Turkey Breast

Smoked Peppered Beef

Smoked Canadian Style Bacon

Fully cooked. Considered The Smokehouse Finest, these products make great hors d'oeuvres when sliced 1/8 to a 1/4 inch thick and placed on a snack tray. Slicing the Smoked Peppered Beef as thin as possible is recommended to make sure it is tender. Another excellent choice is to use these products in sandwiches or on a cracker with cheese for a snack.

HILLJE COUNTRY SAUSAGE

Link Sausage (Smoked Pork & Beef (all varieties), Smoked Pork, Smoked Beef, Smoked Chicken, Smoked Venison & Pork, Smoked Pork & Bison)

These “horseshoe shaped” links are best prepared by submerging in boiling water for 10 minutes or steaming in a covered pan for 14 minutes. The grill is another option. Do not over cook and take special care not to puncture the casing, as it will cause the sausage to dry out.

Pork 'Lil Links

They are kind of like sausage in a string. These little sticks are excellent boiled, pan fried, or grilled and are great for breakfast, lunch, or dinner.

Summer Sausage (Summer Sausage, Summer Sausage with Cheese & Jalapeno, Venison & Pork Summer Sausage, Pork & Bison Summer Sausage with Cheese)

Fully cooked. Just slice and eat. Crackers and cheese are wonderful company with summer sausage or if you have the summer sausage with cheese and jalapenos, a knife is all you need. The regular Summer Sausage is also great pan-fried. Give it a try.

SMOKED TURKEY

Fully cooked. Smoked Turkeys are great when served either cold or hot. They are an excellent choice for the table's main dish, in sandwiches, or on a snack meat tray. To heat a Smoked Turkey, wrap in foil and heat at 300 degrees for 8 to 10 Minutes per pound.

SPIRAL SLICED HONEY GLAZED HAM

Fully cooked. A sure way to impress your family or guest is to present a Spiral Sliced Honey Glazed Ham on a platter garnished with leaf lettuce or parsley and orange and pineapple slices. Served cold or hot, they are great for snacking or as a meal. To heat, coat the top of the ham with a moderate amount of honey, wrap in foil, and heat for 8 to 10 minutes per pound.

SMOKED CHICKEN

Fully cooked. For a family meal, wrap in foil and heat the chicken at 300 degree for 8 to 10 minutes per pound. Smoked Chicken is also great served cold in a sandwich or on a snack tray.

SMOKED BONELESS HAM

Fully cooked. The versatility of this ham makes it an excellent choice. A favorite family recipe is to slice the ham approximately $\frac{1}{4}$ inch thick, layer in a baking pan and coat with a glaze consisting of the following ratio: $\frac{1}{2}$ cup ketchup, $\frac{2}{3}$ cup brown sugar, and 1 tablespoonful mustard. This recipe can be tweaked to your taste. Cover and heat the ham in the oven at 300 degrees until the glaze begins to bubble throughout. The ham can also be sliced as a luncheon meat for a sandwich or as the centerpiece of a party tray. To heat the whole ham, wrap in foil and heat at 300 degrees for 8 to 10 minutes per pound.

SMOKED SLAB BACON

A little bacon added to a common dish can transform it into a chef's masterpiece. Fry, microwave, or added to a side dish for extra flavor.

B-B-Q BEEF BRISKET

Fully cooked. To heat Brisket, wrap in foil and heat at 300 degrees for 8 to10 minutes per pound.

SMOKED HAM HOCKS

Fully cooked. Smoked Ham Hocks are an excellent flavor enhancer for a pot of dry beans or added to raw vegetables.