SAUSAGES

Summer Sausages - All Beef, Beef Salami, Bismarkian®, Salami, Turkey, Venison, Cheddar Jalapeño Summer Sausage

Upon arrival: Place vacuum-sealed sausage in refrigerator or freezer.

To Serve: These completely, slice and eat. Do not cook.

The perfect snack - it may be left at room temperature for up to 5 days. Delicious with our Sweet & Spicy Mustard and your favorite smoked cheese. Take our sausage with you on your next adventure.

Other Sausages - Beef, Pork & Beef, Applewurst, Cheddar, Jalapeño, Cheddar Jalapeño, Tex-Mex and Chicken

Upon arrival: Place vacuum-sealed sausage in refrigerator or freezer.

To Serve: These sausages are fully cooked, but they are best when heated. Thaw completely before heating.

To Pan Fry: Melt 1 tablespoon of butter in large skillet, over medium heat. Add sausage and cook until lightly browned and heated thoroughly. (Approximately 5 minutes per side.)

To Grill: When fire in grill is ready, place sausage on grill and cook over medium heat until browned and heated thoroughly. (Approximately 5 minutes per side.)

Oven Heating Method: Heat in 325° oven for 15-20 minutes.

Serving Suggestions: An easy and delicious appetizer. Enjoy with our Sweet & Spicy Mustard and our smoked cheeses.

For breakfast with scrambled eggs and hash browns. For lunch or dinner with potato salad, pinto beans and sauerkraut.

Smoked Turkey and Sausage Gumbo

4 slices Smokehouse bacon, cooked crisp and crumbled
1/4 cup onion, chopped
1/2 cup celery
3 cups chicken broth
2 cups canned crushed tomatoes
1 bay leaf

Sauté the onion, celery, and bacon in bacon drippings until tender-crisp. Add the remaining ingredients except bacon, turkey and sausage, and simmer for 30 minutes. Add meats and heat thoroughly.

Serve over white, brown or wild rice. Serve hot.

SALMON

Smoked Salmon

Upon arrival: Store in unopened foil pouch for up to one year. Once opened, keep in refrigerator for 2-3 days.

Serving Suggestions: Serve with your favorite condiments such as fresh lemon juice, capers, horseradish or cream cheese and crackers.

CHEESES & MUSTARD

Smoked Cheeses

Upon arrival: Place immediately in refrigerator. (During shipment, the cheese may emit an oily liquid. This is normal and should not affect the quality of the product.) Serve on your favorite sandwich or on crackers.

Sweet & Spicy Mustard

A perfect complement to all our meats. Refrigerate after opening. It is normal for the mustard to separate after it has been stored for an extended time, just shake it up and it will be ready to use.

New Braunfels Smokehouse

Mail Order Sales • FREE Catalog
P.O. Box 311159 • New Braunfels, Texas 78131
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Visit us on the internet at www.nbsmokehouse.com
email: meats@nbsmokehouse.com

New Braunfels Smokehouse
Quality Hickory-Smoked Meats
Since 1945

Country Store and Tastin’ Kitchen

We are proud to invite you to visit our Tastin’ Kitchen and Country Store nestled in the huge heritage oak trees adjacent to our original restaurant site. Using as many architectural pieces as we could from the old building, we designed a new and more “modern” store, which intentionally resembles our country store of the 1950s. To update it, we added reach-in meat coolers and a drive-through window. Stop by and enjoy all the same recipes we have served for over 70 years.

Located at 1090 N. Business 35, (830) 625-2416, open every day.

Refrigerate all products immediately!
Most will keep 7-10 days in refrigerator or 3-6 months in freezer.
**HAM**

We recommend you serve your ham at room temperature. If you choose to heat your ham, the recommended times are approximate as oven temperatures vary.

**Spiral-Sliced Ham or Select Slice Ham**

Upon arrival: Place vacuum-sealed ham in refrigerator or freezer.

To Serve: These completely in refrigerator for 2-3 days. Fully cooked. Best served at room temperature.

**Bone-in Ham**

Upon arrival: Place vacuum-sealed ham in refrigerator or freezer.

To Serve: These completely in refrigerator for 2-3 days. Fully cooked. Best served at room temperature.

**Boneless Ham or Honey Cured Ham**

Upon arrival: Place vacuum-sealed ham in refrigerator or freezer.

To Serve: These completely in refrigerator for 2-3 days. Fully cooked. Best served at room temperature.

**Smoked Pork Loin or Select Slice Pork Loin**

Upon arrival: Place vacuum-sealed pork loin in refrigerator or freezer.

To Serve: This product is fully cooked so you just need to warm it. Carefully slide ribs and sauce from package to baking dish. Cover with foil and heat at 325° for 15 minutes. Then remove foil and heat another 15 minutes. Serve hot. Servings: 8.

**Smoked Pork Ribs with Sauce**

Upon arrival: Place vacuum-sealed pork ribs in refrigerator or freezer. To Serve: These completely in refrigerator for 2 days. Fully cooked. Best served at room temperature.

**Smoked Pork Loin or Select Slice Pork Loin**

Upon arrival: Place vacuum-sealed pork loin in refrigerator or freezer. To Serve: This product is fully cooked so you just need to warm it. Carefully slide ribs and sauce from package to baking dish. Cover with foil and heat at 325° for 15 minutes. Then remove foil and heat another 15 minutes. Serve hot. Servings: 8.

**Smoked Brisket or Select Slice Brisket**

Upon arrival: Place vacuum-sealed brisket in refrigerator or freezer. To Serve: These completely in refrigerator for 2 days. To Heat: Remove from original package, tightly wrap in foil and heat at 325° for 10-15 minutes per pound. Do not over bake. This product is fully cooked and may be enjoyed at room temperature. All-day Method: For 1 whole of 26-28 lbs. bake meat at room temperature. Wrap tightly in foil and bake in 250° oven for 3-4 hours. This further tenderizes your brisket.

Serving Suggestions: Makes this the perfect sandwich. Serve with our Mocha Chipotle BBQ sauce and and serve with beans, potato salad, pickles and crackers. Add fresh to bread for a superior sandwich. Serve leftover on baked potatoes (slid the bun) or use in your favorite casseroles.

**Smoked Turkey**

Upon arrival: Place vacuum-sealed turkey in refrigerator or freezer.

To Serve: Our Turkey breast, boneless, barbequed, peppered, select slice, and honey glazed are fully cooked so you just need to warm it. Carefully slide turkey and sauce from package to baking dish. Cover with foil and heat 15 minutes at 325°, then remove foil and heat another 10 minutes. Serve hot. Servings: 6.

**Turkey Bacon Salad**

2 cups Smoked Turkey, shredded
14 oz chopped cheddar cheese
14 oz chopped celery
14 oz cup pickles
14 oz cup mayonnaise

Crumble the crisp bacon bits over the smoked turkey and salad. Add mustard and mayonnaise to lightly coat the mixture, but not overpower the rich smoky flavor of the turkey. (It’s critical to add just the right amount of mayonnaise.) Serve on lettuce or on a bed of rice. Serves 6.

**JERKY & SNACK MEATS**

**PORK CHOPS, RIBS and LOIN**

Smoked Pork Chops

Upon arrival: Place vacuum-sealed pork chops in refrigerator or freezer. To Serve: These completely in refrigerator for 2 days. Fully cooked. Best served at room temperature.

**Smokehouse Special**

2 pieces lightly toasted homemade bread
2 tbsp homemade mayonnaise
4 ounces sliced cheddar cheese
9 slices smoked bacon, cooked crisp
divided into 8

Spread toast with mayonnaise. Assemble the sandwich in the following order: Turkey, cheese, and serve with a side of chips.

**BACONS**

Upon arrival: Place vacuum-sealed bacon in refrigerator or freezer. To Serve: These completely in refrigerator for 2-3 days. Arrange slices evenly on an unheated skillet. Cook slowly until the desired crispness.

Serving Suggestions: Bacon isn’t just for breakfast; it’s also superb on sandwiches, as a topping for potatoes and vegetables, and in pasta and soups.

**COMAL COUNTRY SLICED & SLAB BACON**

Upon arrival: Place vacuum-sealed bacon in refrigerator or freezer. To Serve: Just open and enjoy – to keep more than 3 days, please refrigerate in your refrigerator. Once opened, store in your refrigerator.

**Smokehouse Brisket**

Upon arrival: Place vacuum-sealed brisket in refrigerator or freezer.

To serve: Thaw completely in refrigerator for 2-3 days. Fully cooked. Best served at room temperature.

**Smoked Turkey Breast, Boneless, Barbequed, Peppered, Select Slice, and Honey Glazed**

Upon arrival: Place vacuum-sealed turkey breast in refrigerator or freezer.

To Serve: These completely in refrigerator for 2-3 days. Fully cooked. Best served at room temperature.

**TENDERS**

Beef, Pork or Turkey Tenders

Upon arrival: Place vacuum-sealed package in refrigerator or freezer. To Serve: Just thaw, slice and eat. Best served at room temperature.

Serving Suggestions: Enjoy an appetizer with Smokehouse Sweet & Spicy Mustard, with cheese and crackers, with Horseradish Cream or Horseradish Sauce.

**FAJITAS**

Beef or Chicken

Upon arrival: Place vacuum-sealed fajitas in refrigerator or freezer. To Serve: Our fajitas are fully cooked so all you need to do is heat them. They completely in refrigerator for 2 days. To heat: Melt 1 tablespoon of butter in heavy skillet. Add fajitas and 1-2 tablespoons of water to skillet. Toss until warm, being careful not to over cook or overpower the flavors of the meat. Serve with beans, rice, avocado, salsa, grilled onions or cheese. Serves 4.

**TURKEY BACON SALAD**

Serves 6.

**Smokey Bacon Salad**

2 cups Smoked Turkey, shredded
14 oz chopped cheddar cheese
14 oz chopped celery
14 oz cup pickles
14 oz cup mayonnaise

Crumble the crisp bacon bits over the smoked turkey and salad. Add mustard and mayonnaise to lightly coat the mixture, but not overpower the rich smoky flavor of the turkey. (It’s critical to add just the right amount of mayonnaise.) Serve on lettuce or on a bed of rice. Serves 6.

**POULTRY**

We recommend you serve your turkey at room temperature. If you choose to heat your meat, the recommended times are approximate as oven temperatures vary. All poultry will have a light pink color which is a result of the smoking heat your meat, the recommended times are approximate as oven temperatures vary. We recommend you serve your ham at room temperature. If you choose to heat your ham, the recommended times are approximate as oven temperatures vary.

**Turkey**

Serves 6.

**Smokehouse Sweet & Spicy Mustard**

10 tablespoons§

Mix all ingredients in bowl and stir well. Pour into bottle or jar. Serves 12.

Mix ingredients in a bowl and stir well. Store in a bottle or jar. Serves 12.

**Smokehouse Spicy Carrot**

12 teaspoons§

Mix all ingredients in bowl and stir well. Pour into bottle or jar. Serves 12.

Mix ingredients in a bowl and stir well. Store in a bottle or jar. Serves 12.

**Smokehouse Cilantro**

12 teaspoons§

Mix all ingredients in bowl and stir well. Pour into bottle or jar. Serves 12.

Mix ingredients in a bowl and stir well. Store in a bottle or jar. Serves 12.

**Smokehouse Horseradish**

12 teaspoons§

Mix all ingredients in bowl and stir well. Pour into bottle or jar. Serves 12.

Mix ingredients in a bowl and stir well. Store in a bottle or jar. Serves 12.

**Smokehouse Dill**

12 teaspoons§

Mix all ingredients in bowl and stir well. Pour into bottle or jar. Serves 12.

Mix ingredients in a bowl and stir well. Store in a bottle or jar. Serves 12.

**Smokehouse Celery**

12 teaspoons§

Mix all ingredients in bowl and stir well. Pour into bottle or jar. Serves 12.

Mix ingredients in a bowl and stir well. Store in a bottle or jar. Serves 12.

**Smokehouse Mayo**

12 tablespoons§

Mix all ingredients in bowl and stir well. Pour into bottle or jar. Serves 12.

Mix ingredients in a bowl and stir well. Store in a bottle or jar. Serves 12.