

## 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: Thaw 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 - Bratwurst, 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 2 tablespoons 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 sausages 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 teaspoon thyme                               |
| 2 tablespoons bacon drippings                        | 1 cup fresh or frozen okra, sliced               |
| 1/2 cup onion, chopped                               | 2 tablespoons parsley, chopped                   |
| 1/2 cup green pepper, chopped                        | 1/4 teaspoon Tabasco                             |
| 1 cup celery, chopped                                | salt and pepper to taste                         |
| 3 cups chicken broth                                 | 1-1/2 cups Smokehouse turkey, shredded           |
| 2 cups canned crushed tomatoes                       | 1-1/2 cups Smokehouse sausage, cooked and sliced |
| 1 bay leaf   |  |

Sauté the onion, green pepper, and celery 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. *Serves 6.*

## 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 effect the quality of the product.) Serve on your favorite sandwich or on crackers.

### Sweet & Spicy Mustard

A perfect complement to all of 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

Phone: 800-537-6932 ★ Fax: 800-284-5330

Visit us on the internet at [www.nbsmokehouse.com](http://www.nbsmokehouse.com)  
email: [meats@nbsmokehouse.com](mailto:meats@nbsmokehouse.com)



## 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 1950's. 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.



### UNCONDITIONAL GUARANTEE

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

NB18127

# New Braunfels Smokehouse

Quality Hickory-Smoked Meats  
Since 1945



## Handling & Serving Suggestions

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

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## HAM

We recommend you serve your ham at room temperature. If you choose to heat your meat, 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: Thaw completely in refrigerator for 2-3 days. Fully cooked.

**Best served at room temperature.** Heating will dry out this spiral-sliced ham.

### Bone-In Ham

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

To Serve: Thaw in refrigerator for 2-3 days. Fully cooked. **Best served**

**at room temperature.**

To Warm: Remove from original packaging. Wrap in foil and heat at

325° for 10-15 minutes per pound. Do not over bake.

### Boneless Ham or Honey Cured Ham

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

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

To Warm: Remove from original packaging. Wrap in foil and heat at 325° for approximately 10-15 minutes per pound.

Do not over bake.

Serving Suggestions: As a main course with your favorite potato recipe and fresh vegetables. Delicious on sandwiches.

Ideal for buffet dinners or parties. Add leftovers to soups, vegetables, eggs or casseroles. Seasoning for your favorite

bean recipe.



### Turkey Bacon Salad

2 cups Smokehouse Smoked Turkey, shredded

3/4 cup chopped celery

1/2 pound Smokehouse Bacon, cooked crisp and crumbled

1/4 cup sweet pickle relish

1/4 to 1/2 cup good quality mayonnaise

Crumble the crisp bacon bits over the smoked turkey and celery. Add sweet relish and toss with enough mayonnaise to lightly coat the mixture, but not overpower the rich smoky flavor. (It's critical to add just the right amount of mayonnaise.) Serve on sandwiches or stuff into a ripe tomato. **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 slight pink color which is a result of the smoking process. This is perfectly normal.

### Whole Turkey or Whole Peppered Turkey

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

To Serve: Thaw completely in refrigerator for 2-3 days. Fully cooked.

**Best served at room temperature.**

To Heat: Remove from original packaging. Wrap tightly in foil and heat at 325° for 10-15 minutes per pound. Allow a little extra time for extra

large turkeys. Do not over bake.



### Bone-In Turkey Breast, Boneless, Barbequed, Peppered, Select Slice, and Honey Glazed

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

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

To Heat: Remove from original packaging. Wrap tightly in foil and heat at 325° for 10-15 minutes per pound. Do not over bake.

### Smoked Chicken, Cornish Game Hen, Pheasant

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

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

To Heat: Remove from original packaging. Wrap tightly in foil and heat at 325° for 10-15 minutes per pound.

## BEEF

### Smoked Brisket or Select Slice Brisket

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

To Serve: Thaw completely in refrigerator for 2-3 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: Pour 1 bottle of barbeque sauce over room temperature brisket. Wrap tightly in foil and bake in 275° oven for 3-4 hours. This further tenderizes your brisket.

Serving Suggestions: Make this the center of your get-together. Slice and serve with beans, potato salad, pickles and onions. Add to fresh bread for a superior sandwich. Serve leftovers on baked potatoes (shred the beef) or use in your favorite casserole.

### Chopped Smoked Brisket

Great for sandwiches, stuffed potatoes, tacos (wrapped in flour tortillas) or as an appetizer served with corn chips.

To Heat: The best heating method is the microwave. Simply remove from the shipping container and place in covered microwave dish and heat until warm (approximately 2-1/2 minutes), and it is ready to serve.

### Pastrami

Upon arrival: Place vacuum-sealed package in refrigerator or freezer. Fully cooked and ready to enjoy.

To Serve: Thaw in refrigerator overnight.

Serving Suggestions: Makes a wonderful sandwich. Spread with Herb Cream Cheese and serve with crackers. As a main course for breakfast, lunch or dinner when creamed and served over toast or biscuits.



## JERKY & SNACK MEATS

### Beef, Turkey & Pork Jerky and Beef, Turkey & Pork Smoke Stix

Upon arrival: Just open and enjoy – to keep more than 3 days, please place in freezer.

### Peppered Dried Beef

Upon arrival: Just open, slice and enjoy. For use at a later date, place unopened package in freezer.



## PORK CHOPS, RIBS and LOIN

### Smoked Pork Chops

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

To Serve: Thaw in refrigerator for 2 days or until completely thawed.

In a large skillet, heat 2 tablespoons butter over medium heat. Add pork chops and heat 2-3 minutes per side until just warm. Do not over cook.

Serving Suggestions: Serve with your favorite vegetables and potatoes, or with eggs at breakfast.

### Smoked Pork Ribs with Sauce

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

To Serve: Thaw in refrigerator for 2 days. 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 15 minutes at 325°, then remove foil and heat another 15 minutes.

Serving Suggestions: Wonderful with baked beans that have been topped with smoked bacon, or with corn-on-the-cob.

### Smoked Pork Loin or Select Slice Pork Loin

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

To Serve: Thaw in refrigerator for 2 days or until completely thawed. Remove from packaging and wrap in foil.

Heat in 325° oven for approximately 10-15 minutes per pound.

Excellent served with our BBQ Sauce or Roasted Raspberry Chipotle Sauce.

## BACONS

### Canadian Bacon

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

To Serve: Thaw completely in refrigerator for 2-3 days. This product is completely cooked and can be enjoyed either warm or cold.

To heat sliced Canadian Bacon: Melt 2 tablespoons of butter in a heavy skillet, over medium heat. Add Canadian Bacon slices and heat for 1 minute per side. Be careful not to over cook. Serve immediately.

To heat whole Canadian Bacon slab: Thaw product completely. Wrap in foil and heat in 325° oven for approximately 10-15 minutes per pound. Do not over cook.

Serving Suggestions: For breakfast with eggs, or on Eggs Benedict with Hollandaise Sauce. In omelettes, quiches or on sandwiches.

Delicious as the main course served with your favorite vegetables and potatoes.

### Comal County Sliced & Slab Bacon

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

To Serve: Thaw completely in refrigerator for 2-3 days. Arrange slices evenly in an unheated skillet. Cook slowly until it reaches the desired crispness.

Serving Suggestions: Bacon isn't just for breakfast, it's also superb on sandwiches, as a topping for potatoes and casseroles and to season beans and soups.



### Smokehouse Special

2 pieces lightly toasted homemade bread

2 tbsp homemade mayonnaise

8 slices smoked bacon, cooked crisply

6 slices tomato

4 raw onion rings (optional)

4 ounces sliced cheddar cheese

1 pickled jalapeno, sliced

Spread toast with mayonnaise. Assemble the sandwich in the following order: Toast, mayonnaise, crisp bacon, tomato, onion, cheese and jalapeño. Bake at 400° until cheese melts and bubbles (8-10 minutes). **Serves 2.**

## 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. Thaw completely in refrigerator for 2 days.

To Heat: Melt 1 tablespoon of butter in heavy skillet. Add fajitas and 3 tablespoons of water to skillet. Toss until warm, being careful not to over cook (approximately 5 minutes).

Serve on tortillas with any or all of the following: chopped onion, tomatoes, lettuce, guacamole, refried beans, black olives, sour cream or salsa.

## 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 as an appetizer with Smokehouse Sweet & Spicy Mustard, with cheese and crackers, with Herb Cream Cheese or Horseradish Sauce.



## Important!

*Do not overheat pre-sliced meats as this will cause them to be dry and tough.*

## Refrigerate all products immediately!

*Most will keep 7-10 days in refrigerator or 3-6 months in freezer.*

*A treat for Sunday brunch!*