

2023 WINNER!  
**GARDEN & GUN**  
Made in the South Awards

**NEW BRAUNFELS**  
EST. 1945  
**SMOKEHOUSE**



QUALITY HICKORY SMOKED MEATS  
SINCE 1945

**HANDLING & SERVING  
SUGGESTIONS**

The Works

*Still Smokin'*  
FAMILY OWNED  
★ SINCE 1945 ★



## The Tastiest of Traditions

Since 1945 it has been our honor to craft premium smoked meats for countless celebrations and gatherings. Our family's passion for exceptional quality and outstanding service has remained unchanged for three generations. And just as it was when our Smokehouse was founded more than 75 years ago, your complete satisfaction is our highest priority.

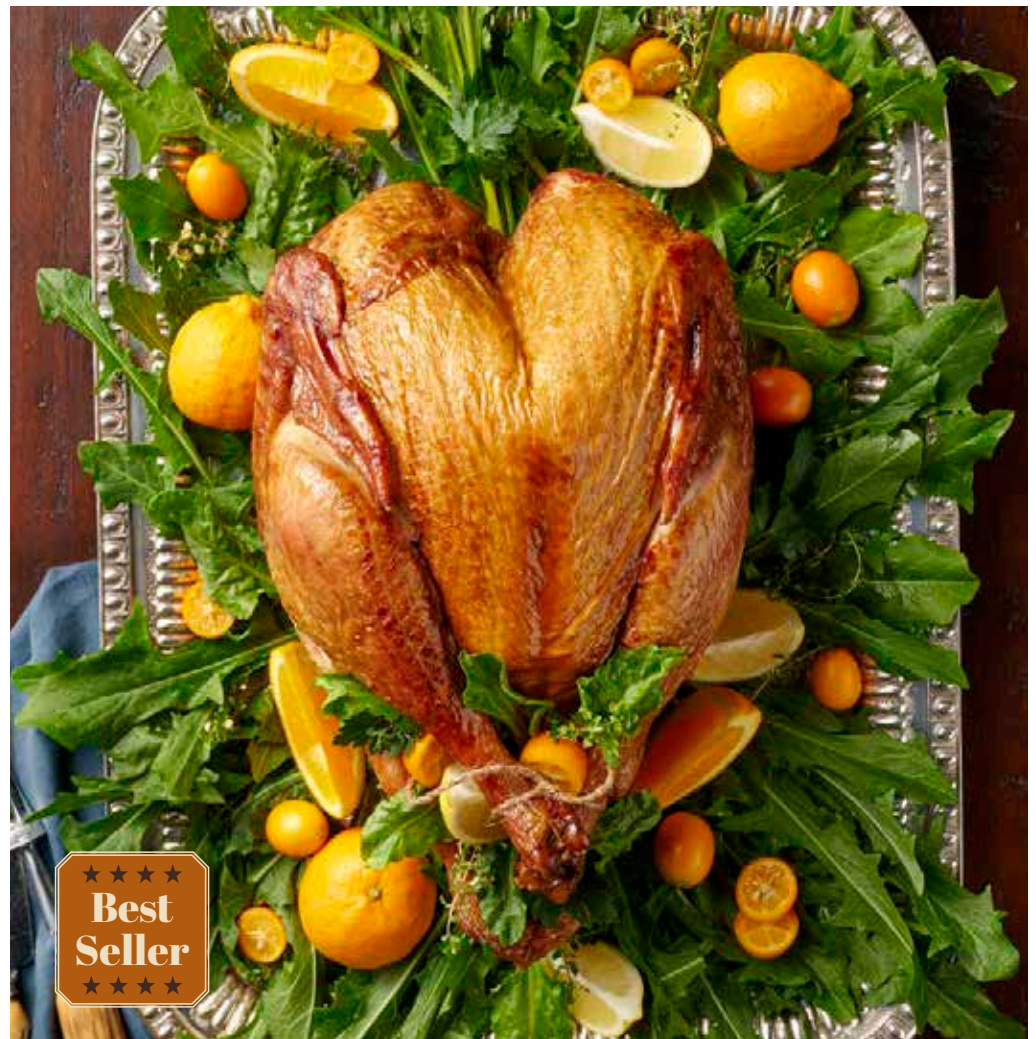
### Smoked Turkey and Sausage Gumbo

Serves 6

- 4 slices Smokehouse Bacon, cooked crisp and crumbled
- 2 tablespoons bacon drippings
- ½ cup onion, chopped
- ½ cup green pepper, chopped
- 1 cup celery, chopped
- 3 cups chicken broth
- 2 cups canned crushed tomatoes
- 1 bay leaf
- ¼ teaspoon thyme
- 1 cup fresh or frozen okra, sliced
- 2 tablespoons parsley, chopped
- ¼ teaspoon Tabasco
- Salt and pepper to taste
- 1½ cups Smokehouse Turkey, shredded
- 1½ cups Smokehouse Sausage, cooked and sliced

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.



### Hickory Smoked Smokehouse Turkey

Take out the fine china and polish the silverware. Only the best will do for this savory, broad-breasted bird! Each tender whole turkey is hand-selected, fully cooked, and smoked to the peak of hickory perfection. Simply order the size needed to fit your special gathering and enjoy. *Item No. 207*



Rated one of the best by  
**Bon Appetit and  
Ladies Home Journal!**

# Storage & Handling

**REFRIGERATE ALL PRODUCTS IMMEDIATELY!**

## Hickory Smoked Poultry



### POULTRY STORAGE GUIDE

Whole Turkey, Bone-in, Boneless, Select Slice®, Turkey Breast, Chicken, Pheasant, Game Hens

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, place your vacuum-sealed poultry in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

Our Smokehouse poultry is best served at room temperature!

If you prefer to warm your poultry, remove from packaging, wrap tightly in foil and heat in oven at 325° for 5-10 minutes per pound.

Poultry will have a slight pink color from the smoking process.

## Hickory Smoked Hams



### HAM STORAGE GUIDE

Spiral Sliced, Select Slice®, Bone-in, Boneless

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, place your vacuum-sealed ham in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

Our Smokehouse hams are best served at room temperature!

If you prefer to warm your ham, remove from packaging, wrap tightly in foil and heat at 325° for 10-15 minutes per pound.

To prevent dryness, we do not recommend heating our Select Slice® and Spiral-Sliced hams!

## Smoked Turkey & Bacon Salad *Serves 6*

- 2 cups Smokehouse Smoked Turkey, shredded
- ¾ cup chopped celery
- ½ pound Smokehouse Bacon, cooked crisp and crumbled ¼ cup sweet pickle relish
- ¼ to ½ cup good quality mayonnaise
- ¼ cup sweet pickle relish

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 smoke flavor. It's critical to add just the right amount of mayonnaise. Serve on sandwiches or stuff into a ripe tomato.

## Hickory Smoked Ham, Turkey Breast & Pastrami Deli Slices and Cheese



### DELI SLICES STORAGE GUIDE

Ham, Turkey Breast, Pastrami and Cheese

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, place your vacuum-sealed deli sliced product (ham, turkey breast, cheese, beef pastrami) in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving and enjoy.



★★★★  
**Best  
Seller**  
★★★★

## Hickory Smoked Spiral Sliced Ham

A family tradition spanning three generations and beyond, this ham is the perfect centerpiece for your table! This is our finest ham—perfection by the slice as only the Smokehouse can deliver. Expertly hand-trimmed and richly flavored with a deliciously sweet honey glaze. Fully cooked and pre-sliced for your convenience.

*Item No. 105*



**“I have ordered since the 1960s and have always been very satisfied with your products. Please continue your excellence – it is the best money can buy.”**

**A. COX, GARLAND, TX**

## Texas Beef Brisket

For years, we worked to perfect the ultimate Texas-style brisket and our efforts finally paid off! Our winning recipe begins with a whole USDA Choice packer-style beef brisket crafted from grain-fed cattle. With the natural fat cap remaining, we hand-rub each beautifully marbled cut with our signature spice blend and slow-smoke them over hickory until a delicious bark forms and the interior is tender and juicy. A scrumptious choice for festive gatherings and a superb gift for your favorite meat lover. (This brisket includes a fat cap, the source of its incredible flavor.)

*Item No. 978*



★★★★  
**Best  
Seller**  
★★★★



★★★★★  
**Best  
 Seller**  
 ★★★★★

## Hill Country Picnic

A pretty day, special company, your favorite outdoor destination! Why not bring lunch? Our elegant Hill Country Picnic is custom made for relaxing times like these! Fully cooked and ready to enjoy.

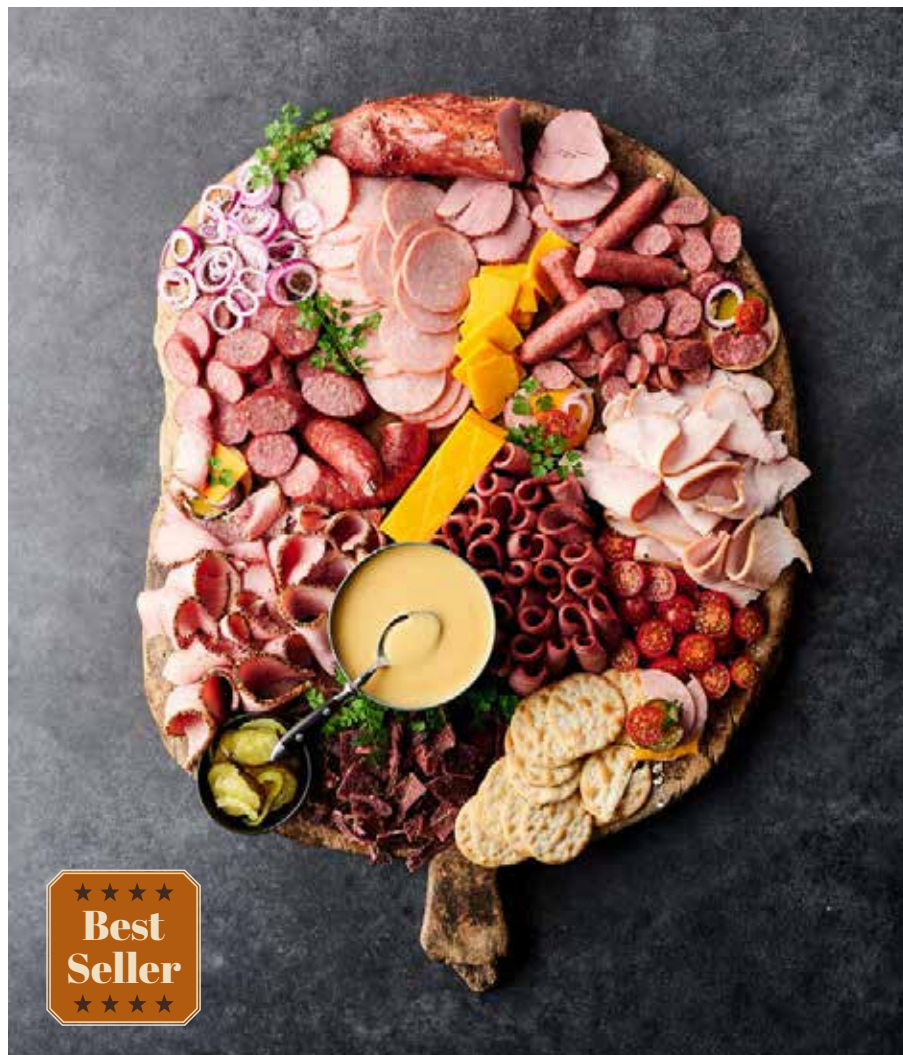
- 8 oz. SMOKED PORK TENDER
- 8 oz. SMOKED TURKEY TENDER
- 12 oz. CHEDDAR JALAPEÑO SUMMER SAUSAGE
- 12 oz. BISMARKIAN® SAUSAGE RING
- 10 oz. SMOKED BABY SWISS CHEESE
- 1 lb. SMOKED CHEDDAR CHEESE
- 8 oz. JAR OF OUR SWEET & SPICY MUSTARD

*Item No. 18*



**“Year in and year out, when we  
 want the best we just call  
 New Braunfels Smokehouse and  
 PRESTO! It’s delivered to our home.”**

**J. D. LUNDAY, EL CAJON, CA**



★★★★★  
**Best  
 Seller**  
 ★★★★★

## Deluxe Sampler

A delicious party in every box! Featuring 10 delectable Smokehouse favorites, this is the perfect meat and cheese gift for your clients, special friends, and loved ones. An incredible flavor bounty with something to delight everyone—the perfect choice for every celebration.

- 8 oz. SLICED SMOKED HAM
- 8 oz. SLICED TURKEY BREAST
- 8 oz. SLICED BEEF SALAMI
- 8 oz. SLICED TURKEY AND PORK SAUSAGE
- 12 oz. BISMARKIAN® SAUSAGE RING
- 8 oz. BEEF SNACK LINKS
- 8 oz. SMOKED CHEDDAR CHEESE
- 8 oz. SMOKED PORK TENDER
- 4 oz. PEPPERED BEEF JERKY
- 8 oz. JAR OF OUR SWEET & SPICY MUSTARD

*Item No. 65*

# Storage & Handling

REFRIGERATE ALL PRODUCTS IMMEDIATELY!

## Salami, Summer Sausage, Sausage Rings and Snack Links



### CHEESE, SUMMER SAUSAGE & SALAMI STORAGE GUIDE

REFRIGERATED  
OPENED  
2 Weeks

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, place your vacuum-sealed summer sausage (chubs, links and/or rings) or salami in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving, slice and enjoy.

**Do not heat!**

## Jerky, Peppered Dried Beef and Smoke Stix



### MEAT SNACKS STORAGE GUIDE

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, open vacuum-sealed meat snacks and enjoy!

For use at a later date, place unopened package in freezer.

Refrigerate after opening.

## Hickory Smoked Beef Brisket



### BRISKET STORAGE GUIDE

Whole, Half, Select  
Slice® Brisket

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, place your vacuum-sealed brisket in the refrigerator or freezer.

Thaw completely in refrigerator for 2-3 days prior to serving.

Briskets are fully cooked and can be enjoyed at room temperature.

To heat, remove from packaging, wrap tightly in foil and heat in oven at 325° for 10-15 minutes per pound.

## Hickory Smoked Pork, Beef and Turkey Tenders



### TENDERS STORAGE GUIDE

Pork, Beef, Turkey  
Tender

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, open vacuum-sealed tenders and enjoy!

For use at a later date, place unopened package in freezer.

Best served at room temperature.

Refrigerate after opening.

**Do not heat!**

# Storage & Handling

**REFRIGERATE ALL PRODUCTS IMMEDIATELY!**

## Hickory Smoked Bacon



### SMOKEHOUSE BACON AND CANADIAN BACON STORAGE GUIDE

Sliced Smokehouse Bacon, Slab Canadian Bacon

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
2 Weeks

FROZEN  
6 Months

Upon arrival, place your vacuum-sealed bacon in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving.

To cook Sliced Smokehouse Bacon, remove from packaging, arrange slices evenly in an unheated skillet, and cook slowly over medium heat until desired crispness is achieved.

To heat fully cooked Canadian Bacon, remove slab from packaging and slice, arrange slices evenly in an unheated skillet, and heat until your desired temperature is achieved. Do not overheat.

## Hickory Smoked Pork Loins, Chops and Baby Back Ribs



### PORK LOIN, CHOPS AND RIBS STORAGE GUIDE

Whole Loin, Select Slice® Loin, Pork Chops, Baby Back Pork Ribs

REFRIGERATED  
OPENED  
1 Week

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, place your fully cooked, vacuum-sealed pork loin, chops or ribs in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving.

To heat pork loin, remove from packaging, wrap tightly in foil and heat in oven at 325° for 5-10 minutes per pound.

To pan fry pork chops, remove from packaging, melt two tablespoons of butter in large skillet over medium heat, add pork chops and warm 2-3 minutes per side. Do not overcook.

To heat baby back pork ribs, slide ribs and sauce from pack into baking dish, cover with foil and heat in oven at 350° for 15 minutes. Remove foil and heat for 15 more minutes.

## Hickory Smoked Sausage Links and Bratwurst



### BRATWURST AND SAUSAGE LINKS STORAGE GUIDE

Bratwurst, Sausage Links

REFRIGERATED  
OPENED  
2 Weeks

REFRIGERATED  
UNOPENED  
4 Weeks

FROZEN  
6 Months

Upon arrival, place your vacuum-sealed bratwurst or sausage links in the refrigerator or freezer.

Thaw completely in refrigerator prior to serving.

To grill, remove sausages from packaging and cook over medium-low flame for approximately 5 minutes per side until lightly browned and thoroughly heated.

To pan fry, remove sausages from packaging, melt two tablespoons of butter in large skillet over medium heat, add sausage links and cook for approximately 5 minutes per side until lightly browned and thoroughly heated.

NEW BRAUNFELS  
EST. 1945  
**SMOKEHOUSE**



441 N. Guenther Ave, New Braunfels, Texas 78130

[www.nbsmokehouse.com](http://www.nbsmokehouse.com)

(800) 537-6932



Scan here to shop  
our mobile website

*Still Smokin'*  
FAMILY OWNED  
★ SINCE 1945 ★

UNCONDITIONAL GUARANTEE

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



**2023 WINNER!**

**GARDEN & GUN**

Made in the South Awards

"Every single thing in that box was delicious."

JASON STANHOPE  
FOOD JUDGE & JAMES BEARD AWARD WINNER

**Tastin' Box®**