

KEEP FROZEN

Jennie-O
TURKEY STORE

— ALL NATURAL* —
TURKEY BURGERS
LEAN WHITE MEAT

FREEZER TO GRILL
NO THAWING

SEVING SUGGESTION

NET WT 64 OZ (4 LBS)

*Contains no artificial ingredients and is minimally processed.

American Heart Association
Meets American Heart Association food criteria for saturated fat and cholesterol for healthy people over age 2.
heartcheckmark.org

All Natural*

5g Fat
160 Calories
30g Protein

PER SERVING

32720
USE BY DEC 23 2011

95/5

12 1/3 POUND • INDIVIDUALLY WRAPPED BURGERS

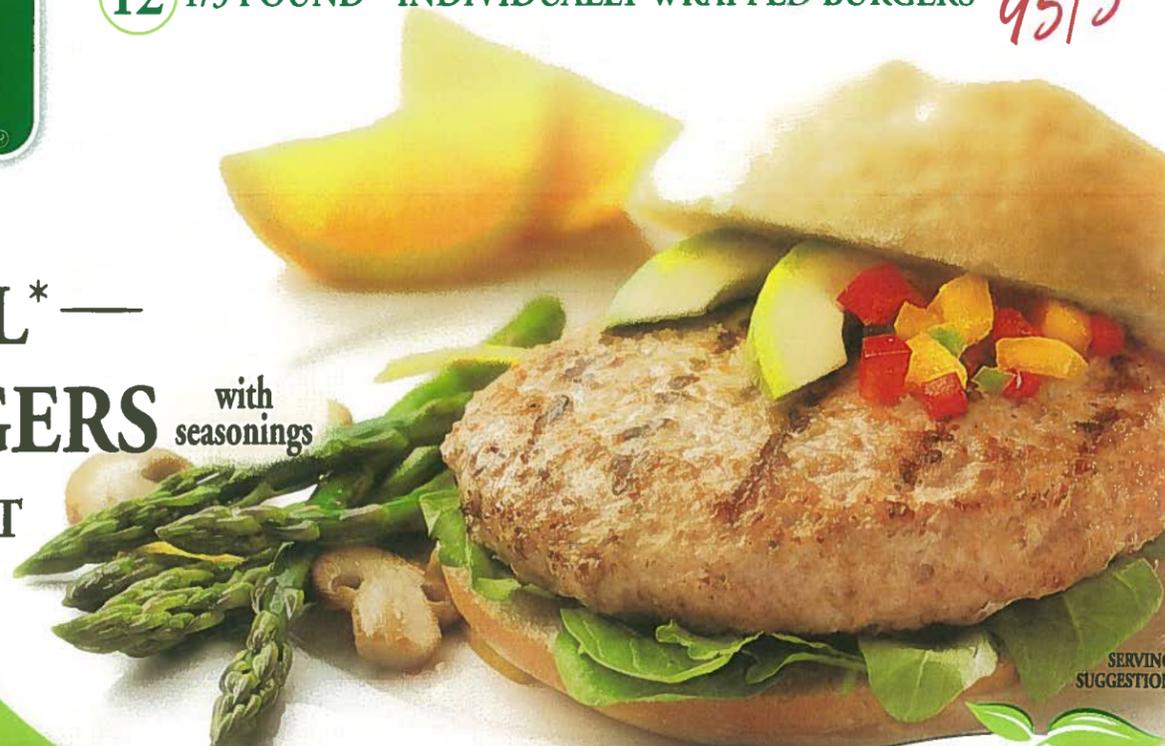
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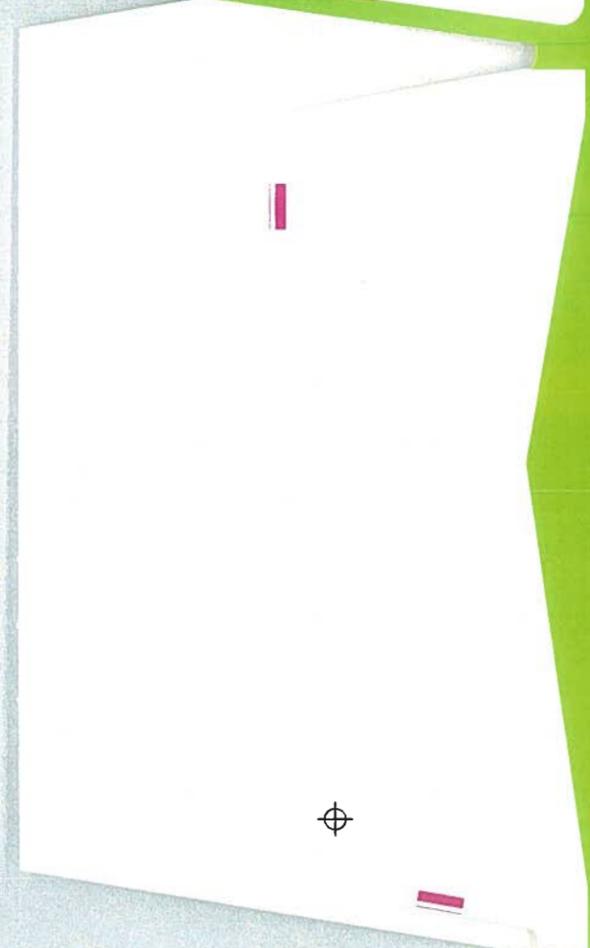
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While many factors affect heart disease, diets low in saturated fat and cholesterol may reduce the risk of this disease. See back panel for information on cholesterol and other nutrition.



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SERVING SUGGESTION



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Nutrition Facts

Serving Size 1 Burger (149 g)
Servings Per Container 12

Amount per serving	% Daily Value*
Calories 160	Calories from Fat 40
Total Fat 5g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 370mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 30g	60%
Vitamin A 0%	Vitamin C 6%
Calcium 2%	Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: WHITE TURKEY, CONTAINS 2% OR LESS SALT, SEASONING (NATURAL FLAVORING, SALT, POTATO MALTODEXTRIN), NATURAL FLAVORINGS.

Dist. by: Jennie-O Turkey Store Sales, LLC
Willmar, MN 56201 U.S.A.
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For questions or comments please call 1-800-621-3505.
jennieo.com

2610-08 GP-2

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



Preparation Directions

- To Fry**
In large skillet over medium heat, cook frozen burgers in small amount of vegetable oil 5 to 7 minutes per side or until fully cooked.
- To Broil or Grill**
Broil frozen burgers 4 inches from heat or grill 4 inches from hot coals about 5 to 7 minutes per side or until fully cooked.
To ensure food safety cook ground turkey to 165°F as measured with a meat thermometer.

Turkey Burgers Made Easy!



CRANBERRY SPINACH BURGERS

Combine 1/4 cup cranberry sauce, 2 tbsp. orange marmalade and 1 tsp. Dijon mustard. While burgers are grilling, brush with cranberry glaze. Serve with red onion on bed of spinach leaves.

SOUTHWEST - STYLE BURGERS

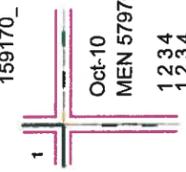
Combine 1/4 cup sour cream and 2 tbsp. taco seasoning. Spread onto cut sides of toasted Kaiser rolls. Top cooked turkey burgers with cheese, sliced avocado and your favorite salsa.



Freezer to grill
no thawing



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