



NO DRY ICE? NO PROBLEM!

Most products are fully smoked, cooked & cured. They leave our store in Llano, Texas frozen; however, they may thaw along the way. Upon arrival, place the vacuumed sealed meat in the freezer or refrigerator.

IF THE MEAT WILL NOT BE CONSUMED WITHIN 2 WEEKS PLACE IT IN THE FREEZER; OTHERWISE, IT CAN BE REFRIGERATED. Most products will keep 7-10 days unopened in the refrigerator or 1 year in the freezer. Once packaging is opened please consume within 5-7 days.



Open Monday - Saturday 8 AM to 7 PM
Call with any questions 325.247.4450



HANDLING & WARMING INSTRUCTIONS

Our products are fully cooked and if you prefer, may be served at room temperature. They may be re-heated after thawing by removing packaging and wrapping in foil. Use the recommendations below for heating temperature and time.

TURKEY, HAM & PORK LOIN - Preheat oven to 325°F. Place in roasting pan with 1 cup of water, cover with foil and heat 10-15 minutes per pound.

PRIME RIB - Fully Cooked, heat at 350°F for 45 minutes. It needs to remain red in the center. Do not overcook.

SMOKED SAUSAGE - Fully cooked and may be fried, broiled, grilled or steamed.

BACON - Requires cooking prior to consuming. Can be fried, broiled, air fried or microwaved to desired crispness.

SMOKED BEEF & PORK TENDERLOINS, SUMMER SAUSAGE & SNACK STICKS
Fully cooked and best served at room temperature. Makes great appetizers served with crackers, cheese and your choice of mustards.

JERKEY & DRIED SAUSAGE - Shelf stable and can be enjoyed out of the package.

Important! DO NOT OVERHEAT



TO ORDER • 325.247.4450 • www.Millers.com

705 West Young Street
Llano, Texas 78643



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