What People Are Saying:

"Your chicken is consistently the best quality I can find in the Chicago area where I live. The taste and texture is like no other, not even close! I've roasted your whole chickens many times and also have made chicken breast dishes. To my surprise, the boneless breasts that I sautéed were just as tender and delicate in texture and with the same flavor as the slow roasted chicken breast on the bone that I've slow roasted. I don't know how you do it, but I will always recommend yours over the others." — R.G.

"Thank you very much for the 'good news' regarding my inquiry of the feed products you use for your poultry. Anymore, with our foods coming from a variety of places (worldwide) and the heavy use of chemicals, antibiotics, etc., there is a huge concern. We will surely share with family, friends and neighbors, that we trust and will continue to enjoy Miller Poultry. We enjoy your Amish chicken!" — S.S.

"I just wanted to drop a note to say how much I love your product. I am a very picky eater, but with your quality products I have finally found something I enjoy immensely. I look for it every time I go to the grocery store." — S.M.

"We just wanted to let you know that we really enjoy your products. We can really taste the difference in your chicken compared to others. Thank you for a great product!" — A.C.

Miller Poultry Facts:

- All Natural (Organic Available)
- Raised on All-Vegetable Feeds
- Raised without Antibiotics
- No Animal By-products or Fats
- No Artificial Colors
- No Hormones
- Fresh; Never Frozen
- Cage-free, low stress growing practices
- Grown in the traditional Amish way
- State of the art processing and still hand-packed & weighed
- Gluten Free

www.millerpoultry.com

Producing naturally grown poultry in an ethical and efficient manner for consumers who appreciate wholesome, great-tasting food.
Raising the best tasting chicken isn’t our job. It’s our passion.

Raising all natural, highest quality and the best tasting chicken for your table, has been the passion of the Miller family for 40 years! In 1974, Galen Miller and his father made the switch from raising turkeys to raising and processing chickens. The small family owned business started processing 20,000 chickens weekly. Over the decades, Miller Poultry has grown to process more than 450,000 chickens per week while still maintaining the hands-on approach they are known for. The Miller family carefully monitors every step, from the hatchery all the way to the processing facility.

Miller Poultry is truly an “egg to table” operation. The Millers assure you that all chickens are raised in cage free, low stress environments. All chicks are hatched at their family owned hatchery. Chicks are placed within our community of more than 130 Amish farm families where they are raised on small family farms, exclusively for Miller Poultry. The Millers own their own feed mill which produces the feed—

a corn and soybean meal mixture supplemented with vitamins and minerals—no animal by-products, artificial colors, hormones or additives. When it is time, the chickens are processed in our state-of-the art automated facility then are hand-packed, weighed and shipped to your local grocery store. Always fresh, never frozen.

Why all the hard work?
The Miller family is committed to providing you and your family the very best and greatest tasting natural poultry possible. **Truly our passion from family farm to family table!**

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**Oven Fried Chicken Breast and Thighs**

**Ingredients needed:**
- 1 package Miller Poultry Boneless Skinless Breasts or Thighs
- 1 Cup or 3/4 sleeve Saltine Crackers
- or 2 small packets of Schar Gluten Free
- 1 Egg
- 3-4 Tablespoons olive oil
- Salt, Pepper and Paprika to taste

1. Heat oven to 450°F
2. Cover 17 x 11 rimmed baking sheet with foil and coat with the olive oil
3. Crush crackers into fine crumbs – either put in resealable bag or pie tin
4. Beat egg and pour into shallow pan
5. Butterfly boneless skinless breast
6. Coat chicken with the egg and then dredge in cracker crumbs
7. Place on the oil coated cookie sheet
8. Salt, pepper and paprika to taste
9. Repeat until all Miller Poultry Chicken is coated
10. Pop into the heated oven
11. Bake 6-7 minutes and then flip and bake on the other side, until juices are clear.
12. Remove from oven and let sit 5 minutes.
13. Serve

For more recipes, visit us at www.millerpoultry.com/recipes.