

Reheating Instructions

Please keep in mind that all smoked meats are fully cooked. Listed below are guidelines for reheating your holiday meal. Every oven is different, and may cook at a rate faster or slower than the ovens used in developing these instructions.

Note: Reheated product should reach 165 F internal temperature.

Whole Turkeys 11-14 lbs: Place turkey in a pan with ½ in of water or chicken stock and cover with foil. Reheat turkey at 300 degrees for approximately 45minutes.

Turkey Breast 3-4lb: Place turkey breast in a pan with 1/4 in of water cover with foil. Reheat 250 degrees for approximately 30 minutes.

Brisket: Place brisket in a pan with 1/4 in of water cover with foil. Reheat 250 degrees for approximately 45 minutes.

Smoked Ham: Place ham in a pan with 1/4 in of water cover with foil. Reheat 250 degrees for approximately 1 hour.

Sausage: Reheat 225 degrees for approximately 15 to 30 minutes.

Cornbread Dressing:

Preheat oven to 350 F. Place dressing in baking dish and cover with foil. Bake dressing for 20-30 minutes.

Turkey Gravy: Pour into a sauce pan, bring to a boil, turn down heat and allow simmering for 3 minutes stirring constantly.

Side Dishes

Cajun Rice Bake at 300°F for about 20 minutes

Mac & Cheese Bake at 300°F for about 20 minutes

Beans Bake at 300°F for about 20 minutes

Collard Greens Bake at 300°F for about 20 minutes

Green Beans Bake at 300°F for about 20 minutes

Note: All side dishes can be heated in microwave.



Thank You for your order.

"One of a Kind"