



HOLIDAY TURKEY HEATING INSTRUCTIONS

Holiday turkeys are completely cooked and ready to eat. They may be eaten hot or cold. However, if you would like to heat your turkey, please follow these directions.

PLEASE NOTE: These turkeys were wrapped with red plastic netting during the smoking process. In some instances this netting may have broken apart during removal. You may find small pieces of this plastic netting, which you should remove before reheating.

Heating Instructions for Smoked Whole Turkey

1. Let the smoked whole turkey sit at room temperature for 1 hour.
2. Preheat oven to 350° F
3. Remove Cry-0-Vac and plastic wrap from turkey. Remove any red plastic netting.
4. Place turkey in a shallow roasting pan. Put ½ inch water in roasting pan and cover with aluminum foil.
5. Reheat at 350° F for 1-½ hours covered, or ten minutes per pound. Uncover and cook additional ½ hour until heated through.
6. Remove from oven and allow resting on countertop for 15 minutes before carving.

Heating Instructions for Smoked Turkey Breast

1. Let the smoked turkey breast sit at room temperature for 30 minutes.
2. Preheat oven to 350° F
3. Remove Cry-0-Vac (plastic wrap) from turkey breast. Wrap in aluminum foil.
4. Place turkey breast in shallow roasting pan. Heat at 350° F for one hour and 20 minutes.
5. Remove from oven. Carefully remove foil. Place turkey breast back in pan and return to oven and cook for an additional 20 minutes.
6. Remove from oven and allow resting on countertop for 15 minutes before slicing.

Reheating Tip

For a moister, more flavorful turkey, cover the turkey breast with bacon slices before reheating. Remove bacon slices before serving.

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