



REHEATING INSTRUCTIONS

MEATS

SMOKED TURKEY

Leave turkey out at room temp for at least 1 hour before heating.

Meanwhile, preheat oven to 250 degrees. Completely unwrap turkey and place in a roasting pan or baking sheet. Cover with tented foil. Heat turkey for about 45 minutes, then remove foil and bake for another 30 minutes. Raise heat to 350 degrees and bake for an additional 10 minutes (this will help to crisp the skin). Heat until warmed throughout but not piping hot. Be careful not to dry out the turkey. If possible, use a meat thermometer to check for an internal temperature of approx 150 degrees (inserted into breast).

Note: Turkey is FULLY COOKED prior to being heated.

WHOLE BRISKET

Leave brisket out at room temp for 1 hour prior to heating. Meanwhile, preheat oven to 250 degrees. Remove plastic wrap but leave brisket wrapped in foil and place on baking sheet. Bake for about 1.5-2 hours or until a meat thermometer reads an internal temperature of around 160 degrees. Brisket should not be too hot or it will dry out. Note: Brisket is FULLY COOKED prior to being heated.

CARVING WHOLE BRISKET

Starting from the thinnest end of the brisket, use a serrated knife to cut into pencil-thick slices. Stop carving once you are halfway through the brisket. Now take the remaining brisket (the fatter side) and turn it 45 degrees - this will allow you to slice it against the grain. Carve the remaining brisket into pencil-thick slices against the grain.

SLICED BRISKET

Preheat oven to 250 degrees. Heat sliced brisket, covered, until heated through to the touch (145 degrees) but not overly hot, or it will begin to dry out. Note: Brisket is FULLY COOKED prior to being heated.

WHOLE PORK SHOULDER

Leave shoulder wrapped in foil and place on baking sheet. Let shoulder sit out for around 1 hour prior to heating. Meanwhile, preheat oven to 250 degrees. Bake for about 2 hours, or until a meat thermometer reads an internal temperature of around 170 degrees. Shoulder should not be too hot or it will dry out. Note: Pork is FULLY COOKED prior to being heated.





CHICKEN

Preheat oven to 300 degrees. Heat chicken, covered with aluminum foil, until heated through (140 degrees) but not overly hot, or it will begin to dry out. About 25 minutes.

Note: Chicken is FULLY COOKED prior to being heated.

PORK RIBS & RIB TIPS

Preheat oven to 250 degrees. Heat ribs, covered with aluminum foil until heated through, but not overly hot, or it will begin to dry out. About 25 minutes.

Note: Ribs & Tips are FULLY COOKED prior to being heated.

BEEF HOT LINKS

Preheat oven to 300 degrees. Place links on a sheet pan and bake in the oven for about 25 minutes, or until heated through. Note: Links are FULLY COOKED prior to being heated.

SIDES

MAC AND CHEESE

Preheat oven to 425 degrees. Bake in the oven until bubbling and heated through -- about 30 minutes. For a crispy top, finish under the broiler until browned to your liking.

COLLARD GREENS & BAKED BEANS

Heat on the stove over medium-high heat, stirring occasionally, until simmering and warm all the way through.

SMOKED TURKEY GRAVY

Heat on the stove over medium-high heat, stirring occasionally, until simmering and warm all the way through.

CORNBREAD STUFFING

Cook in oven at 350F for 30 min or until golden brown, add more stock prior to cooking if needed.

SWEET POTATO MASH

Arrange a rack in the middle of the oven and heat to 350°F. Cover pan with aluminum foil. Bake for 30 minutes.

