

THANKSGIVING

HEATING INSTRUCTIONS

WHOLE SMOKED TURKEY

350°F | 14 lb - 1 hour 45 min
22 lb - 2 hour 30 min

Remove turkey from refrigerator 60 min prior to heating, add one cup broth, stock or water to pan, tent with foil, heat until internal temperature reaches 150°F. Broth, stock or water not included. Let turkey rest for 10-15 minutes before carving.

PULLED TURKEY

325°F | 15 - 30 min

Tent with foil, heat until internal temperature reaches 150°F.

SMOKED HAM

325°F | 60 - 65 min

Leave in foil pan or transfer to a shallow roasting pan. Heat until internal temperature reaches 150°F, do not overcook, this will cause the ham to dry out.

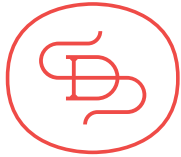
GLAZING

425°F | 20 min

While ham is heating add 4 tbs of cherry coke or water to the glaze powder, mix and let stand for 10 minutes.

Brush with glaze once or pour glaze over ham and return to oven for 10 minutes.

ALL DISHES ARE FULLY COOKED. HEAT ALL MENU ITEMS UNTIL INTERNAL TEMPERATURE REACHES 150°F. HEATING TIMES MAY VARY BASED ON OVEN TYPE, ACCURACY OF TEMPERATURE, CONTAINER SIZE AND TYPE OR QUANTITY OF FOOD



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HOLIDAY SIDES

350°F | quart - 15-20 min
half pan - 20-30 min

Cover with aluminum foil or oven safe lid, heat each side dish until heated through. Stir halfway though heating, unless otherwise noted.

CORNBREAD STUFFING

Remove foil for final 5 - 10 min of heating

GREEN BEAN CASSEROLE

Mix half of the fried onions in before heating, top with remainder before serving

SWEET POTATO MASH

top with marshmallows, place under the broiler until toasted

BISCUITS

250°F | 5-10 min

Place on ungreased baking sheet, heat until warm.

GRAVY

Transfer to a saucepan over medium low heat, stirring frequently until simmering and heated through.

CRANBERRY SAUCE

Serve at room temperature.

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