



REHEAT INSTRUCTIONS

SMOKED TURKEY

1. Preheat oven to 350°
2. Remove turkey from package
3. Place bird in roasting pan
4. Add 1 pint of water to pan
5. Cover pan with foil
6. Heat in oven for 2 hours OR until the internal temperature reaches 165° next to the bone
7. Slice & serve with all the fixins'

BONELESS HAM

1. Preheat oven to 325°
2. Remove ham from package
3. Place ham in large roasting pan
4. Add 1 pint of water to pan
5. Cover pan with foil
6. Heat in oven for 2 hours OR until the internal temperature reaches 165°
7. Slice & serve with all the fixins'

WHOLE CHICKEN

1. Preheat oven to 325°
2. Remove chicken from package
3. Place bird in roasting pan
4. Add 1 pint of water to pan
5. Cover pan with foil
6. Heat in oven for 1 hour OR until the internal temperature reaches 165°
7. Slice & serve with all the fixins'

WORLD-FAMOUS RIBS

1. Preheat oven to 325°
 2. Remove ribs from package and allow them to come to room temperature
 3. Place ribs in roasting pan
 4. Add 1/4 cup of water to pan
 5. Cover pan with foil or lid
 6. Heat in oven for 30 minutes
 7. Remove foil or lid and continue to cook for 15 minutes OR until the internal temperature reaches 160°
 8. Slice & serve with all the fixins'
- *For an extra sensational product, carefully remove ribs from pan and finish them on the grill at medium heat for 1-2 minutes per side

PORK SHOULDER

1. Preheat oven to 350°
2. Remove pork shoulder from package
3. Place in a roasting pan
4. Add 1 pint of water to pan
5. Cover pan with foil
6. Heat in oven for 2 hours OR until the internal temperature reaches 165° next to the bone
7. Slice & serve with all the fixins' OR pull and serve for pulled pork

IMPORTANT NOTE: ALL meat must be thawed out before reheating. For example, the turkey will take about 3 days in the fridge to thaw.