

Heating Instructions

Smoked Turkey

Pre-heat oven to 350°. Unwrap turkey and place in pan. Add 1 cup of water to the pan. Cover with foil leaving one corner slightly open. Place in oven and heat approximately 1.5 - 2 hours or until internal temperature reaches 140°F. Remove turkey from oven and carve immediately.

Note: Turkey may have a pink cast when sliced. This is an expected characteristic of a smoked turkey.

Spiral Sliced Ham

Pre-heat oven to 350°. Unwrap ham and place in pan. Add 1 cup of water to the pan. Cover with foil leaving one corner slightly open. Place in oven and heat approximately 1 - 1.5 hours or until internal temperature reaches 140°F. Remove ham from oven and apply heated glaze (see instructions below).

Glaze for Spiral Sliced Ham

Pour 2 Tablespoons of water and contents of glaze packet into a sauce pan. Heat glaze mixture on high, stirring constantly, until simmering. Using a glaze brush, apply glaze by brushing it evenly over the surface of the ham. Place the glazed ham, uncovered, in the oven for an additional 5-15 minutes, until glaze reaches the desired thickness.

Cornbread Dressing

Pre-heat oven to 350°. Cook covered for 20 minutes with one corner of lid slightly opened. Remove foil lid and cook for an additional 5-10 minutes to brown top.

Green Beans

Pour green beans into 2qt sauce pan. Heat over medium heat stirring occasionally until boiling. Remove from heat.

Mashed Potatoes

Pre-heat oven to 350°. Carefully place pan in oven. Heat covered for 30 minutes with one corner of lid slightly opened. Carefully remove from oven.

CAUTION: Do not tilt pan, contents will be hot.

Brown Gravy

Pour gravy into 2qt sauce pan. Heat on low stirring constantly until hot.

