

HEATING INSTRUCTIONS



Bone-In Hickory Smoked Turkey

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

Boneless Smoked Turkey

Preheat 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 1-1.5 hours for a half, 1.5-2 hours for a whole or until internal temperature reaches 140°F. Remove turkey from oven and serve.

Brisket & Sausage

For best results, use an oven. Pre-heat oven to 350°F. Slightly open one corner of the pan lid and heat for approximately 25-30 minutes (or until hot).

Smoked Ham

Preheat 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 for half, 1.5-2 hours for whole or until internal temperature reaches 140°F. Remove ham from oven and serve.

Spiral Sliced Ham

Preheat 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

Preheat 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

Remove from container and place in sauce pan. Heat on stove over medium heat stirring occasionally until boiling. Remove from heat.

Mashed Potatoes

Preheat 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.

Ranch House Beans

Remove from container and place in sauce pan. Heat on stove over medium heat, stirring occasionally until hot. Remove from heat. For that spicy kick, stir in Bean Mix and serve.

Baked Mac & Cheese

Preheat oven to 350°. Remove lid and carefully place pan in oven. Heat covered for 25 minutes. Carefully remove from oven. **CAUTION:** Do not tilt pan, contents will be hot.

Brown Gravy

Remove from container and place in sauce pan. Heat on stove over low heat stirring constantly until hot. Add small amounts of hot water if necessary to reach desired consistency.

Bar-B-Que Sauce

Remove from container and place in sauce pan. Heat on stove over low heat, stirring occasionally until hot.

Dinner Rolls

For best results, use an oven. Pre-heat oven to 350°F. Remove rolls from packaging and place on a sheet pan. Bake approximately 5-7 minutes or until warm.

Note: Baking is not required and the dinner rolls can be served at room temperature.