HEATING INSTRUCTIONS

SMOKIN' Holidays

Bone-In Hickory Smoked Turkey
Preheat oven to 350°F. 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°F. 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.

Smoked Ham
Preheat oven to 350°F. 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°F. 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°F. Place cornbread dressing in oven uncovered and bake for 20 minutes

Mashed Potatoes
Preheat oven to 350°F. 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
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.

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

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).

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°F. Remove lid and carefully place pan in oven. Heat uncovered for 25 minutes. Carefully remove from oven.
CAUTION: Do not tilt pan, contents will be hot.

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

King's Hawaiian
Keep the rolls inside the container and remove the plastic wrapping. Place them into a preheated oven at 350°F for about 2-3 minutes. You will then have a sweet smelling home to enjoy your rolls.

SOULMAN'S BAR-B-QUE SINCE 1974