



Reheat

INSTRUCTIONS

WHOLE SMOKED TURKEY

Preheat oven to 350°. Do not remove black tie from bag. Bake for 1-1½ hours with bag on until internal temperature is at least 145°. For extra browning and crispier skin, cut top of bag, pour warm broth over turkey and heat for an additional 10-15 minutes.

SLICED TURKEY BREAST

Aluminum Pan/Oven: Preheat oven to 350°. Heat with lid on for 35-45 minutes until turkey has reached at least 145°.

Plastic Box/Microwave: Remove lid and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

SLICED HAM

Aluminum Pan/Oven: Preheat oven to 350°. Remove lid and pour Coca-Cola® glaze over ham. Replace lid and heat for 30-40 minutes until ham has reached 145°.

Plastic Box/Microwave: Remove lid and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

SOUTHERN STUFFING

Aluminum Pan/Oven: Preheat oven to 350°. Remove lid and add approx. ¼ cup of water to container. Replace lid and heat for 50 minutes until stuffing has reached 155°. For crispier stuffing, heat uncovered for an additional 10-15 minutes.

Plastic Box/Microwave: Remove lid, add ¼ cup of water and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

COUNTY FAIR CORN PUDDING

Aluminum Pan/Oven: Preheat oven to 350°. Remove lid and heat for approx. 40 minutes until internal temperature is 165°. Check temperature and heat more as needed. Remove from oven and let cool for approx. 10 min. Slather with apple butter or serve apple butter on the side.

Plastic Box/Microwave: Remove lid and lightly cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed. Slather with apple butter or serve apple butter on the side.

GARLIC MASHED POTATOES

Aluminum Pan/Oven: Preheat oven to 350°. Heat closed container for approx. 50 minutes until potatoes have reached at least 165°.

Plastic Box/Microwave: Remove lid and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

Optional: Add a little milk for a creamier consistency.

GIBLET GRAVY

Bring to a boil in a saucepan, stirring frequently. Heat to 165°.

SOUTHERN BISCUITS

Aluminum Pan/Oven: Preheat oven to 350°. Heat uncovered for 10-15 minutes until slightly crisped.



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MACARONI & CHEESE

Aluminum Pan/Oven: Preheat oven to 350°. Cook for 20 minutes. Remove lid, stir macaroni & cheese, replace lid and continue to cook for an additional 10-15 minutes until macaroni & cheese has reached at least 165°.

Plastic Box/Microwave: Remove lid and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

DEEP-DISH APPLE COBBLER

Aluminum Pan/Oven: Preheat oven to 350°. Heat in closed container for approx. 30 minutes. Remove lid and heat for approx. 10 minutes until internal temperature is 165°. Check temperature and heat more as needed.

TRI TIP

Aluminum Pan/Oven: Preheat oven to 350°. Place tri tip into an oven-proof dish. Cover with foil and reheat for 20 minutes or until internal temperature is 165°.

Plastic Box/Microwave: Remove lid and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

PULLED PORK

Aluminum Pan/Oven: Preheat oven to 350°. Place pulled pork into an oven-proof dish. Cover with foil and reheat for 20 minutes or until internal temperature is 165°.

Plastic Box/Microwave: Remove lid and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

BRISKET

Aluminum Pan/Oven: Preheat oven to 350°. Place brisket into an oven-proof dish. Cover with foil and reheat for 20 minutes or until internal temperature is 165°.

Plastic Box/Microwave: Remove lid and loosely cover with plastic wrap. Heat for approx. 30-60 seconds. Check temperature and heat more as needed.

BABY BACK RIBS OR ST. LOUIS RIBS ON THE GRILL

1. Preheat grill to 350° (heating times may vary depending on manufacturer).
2. Baste ribs with BBQ sauce.
3. Place bones side down on the grill. Close the lid to the grill. Heat for approx. 6-8 minutes on each side, brushing with BBQ sauce after each turn on the grill.
4. Always heat meat to an internal temperature of 165° and check temperature using an approved food thermometer.

BABY BACK RIBS OR ST. LOUIS RIBS IN THE OVEN

1. Place the aluminum tray with ribs into a preheated oven and bake approx. 20 minutes.
2. After 20 minutes, remove the lid, baste with BBQ sauce and continue to heat for approx. 10 minutes. For a more caramelized sauce, apply sauce earlier in the process.