



Heating 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

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

SLICED HAM

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°.

SOUTHERN STUFFING

Leave the pan covered with the lid on and bake in a 350° oven for 45 minutes. At the 45-minute mark, remove the stuffing from the oven, remove the lid, stir the stuffing, place the lid back on top and put in the oven for an additional 30 minutes. Once it reaches 165° internal temperature, remove and serve.

COUNTY FAIR CORN PUDDING

Leave the pan covered with the lid on and bake in a 350° oven for 1 hour, 15 minutes. Once it reaches 165° internal temperature, remove and serve. Slather with apple butter or serve apple butter on the side.

GARLIC MASHED POTATOES

Leave the pan covered with the lid on and bake in a 350° oven for 45 minutes. At the 45-minute mark, remove the mashed potatoes from the oven, remove the lid, stir the mashed potatoes, place the lid back on top and put in the oven for an additional 30 minutes. Once it reaches 165° internal temperature, remove and serve.

GIBLET GRAVY

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



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SOUTHERN BISCUITS

Preheat oven to 350°. Heat uncovered for 10-15 minutes until slightly crisped.

MACARONI & CHEESE

Leave the pan covered with the lid on and bake in a 350° oven for 45 minutes. At the 45-minute mark, remove the macaroni & cheese from the oven, remove the lid, stir the macaroni & cheese, place the lid back on top and put in the oven for an additional 30 minutes. Once it reaches 165° internal temperature, remove and serve.

HARVEST APPLE COBBLER

Leave the pan covered with the lid and bake in a 350° oven for 1 hour, 15 minutes. Once it reaches 165° internal temperature, remove and serve.

BRISKET

Preheat oven to 350°. Place brisket in an oven-proof dish. Cover with foil and reheat for 20 minutes or until internal temperature is 165°.

BABY BACK 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 IN THE OVEN

1. Place the aluminum tray with ribs into an oven preheated to 350° and bake for 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.