

CONGRATULATIONS!! You are about to enjoy a wonderful holiday meal. Our holiday feasts contains fully cooked meats & sides, smoked with hickory& cherry wood, locally sourced from Lake Geneva, WI. All meats can be enjoyed warm or cold.

Please refrigerate your feast including all sides until ready to eat or heat. All of your sides can be put in the oven directly in their metal pan, minus the gravy, simply add that to a microwave safe dish and microwave on high, 3-4 min until 165

Cooking times are approximate and will be less if your reheating smaller portions. Ovens and refrigerators vary in temperature.

Whole Turkey

Can be served warm or cold. To serve warm: Preheat oven to 325F. For optimum juiciness and flavor, take the turkey out of the refrigerator one hour prior to placing in the oven. Please any of the above items in a oven safe pan or in the metal pan it came in in the center of your oven. Slowly reheat until hot and completely heated through. Approximate time to reheat is 1-2 Hours on turkey. Internal temp of breast needs to be 145 (turkey was already fully cooked) If your turkey came vacuum sealed, you may reheat turkey in its packaging if your choose, cooking times will be decreased slightly.

Turkey Breast/Sliced Meats

Set oven to 325F. Can be served warm or cold. Add little water to bottom of an aluminum pan. Place pan with lid or plastic wrap (or Vacuum sealed bag) oven til temp reaches 145 (meats were already fully cooked)

Sides

Preheat oven to 325F. Add foil pans to oven and roast for 15-20 min. Remove and stir. Recover. Add Back to oven 10-15 min til desired temperature.

Please share any dinner photos you may take enjoying your meal Email us at Jay@wegrillitall.com, Also letting us know how we did. Thank you for your business & support during these times We truly appreciate you.

Happy Holidays from all of us here at BBQ'd Productions!!! GOD BLESS Y'all.