



Thanksgiving Feasts

REHEATING GUIDE

ALL FEASTS REQUIRE APPROXIMATELY 3 HOURS OF REHEATING TIME.

MAIN DISHES

WHOLE TURKEY

Oven: Preheat to 325°F.

1. Remove the turkey from packaging and place on a flat rack in a 4-inch deep pan. Loosely cover with foil.
2. Heat for approximately 1 hour 30 minutes (add 30-45 minutes for jumbo turkeys) or until internal temp reaches 160°F when checked in the thickest part of the thigh (without touching the bone).
3. Baste with chicken or turkey broth every 30-45 minutes.
4. Remove from oven, rest for 30 minutes, carve, and serve immediately.

SMOKED TURKEY BREAST

Oven: Preheat to 325°F.

- Remove turkey breast from packaging and place on a flat rack in a 4-inch deep pan.
- Cover tightly with foil and heat for approximately 45-60 minutes or until internal temp reaches 160°F.
- Remove from oven, carve, and serve immediately.

SMOKED PIT HAM

Oven: Preheat to 325°F.

- Remove ham from packaging and wrap tightly in foil. Place flat side down in a 2-inch deep pan.
- Heat for approximately 45-60 minutes.
- Remove foil, baste with glaze, and return to oven uncovered for 10-15 minutes or until internal temp reaches 145°F.
- **Do not overheat.**

BBQ FEAST - TURKEY, HAM, BRISKET

Oven: Preheat to 325°F.

- Remove proteins from packaging and wrap tightly in foil.
- Place in a 2-inch deep pan and heat for 30-45 minutes. Remove, slice, and top with warm BBQ sauce.

Stove Top

- Simmer water at 150-160°F. Heat proteins in bag for 20-25 minutes until internal temp reaches 165°F.
- Remove, slice, and top with warm BBQ sauce.

FOOD SAFETY GUIDELINES

- ✓ Keep all items refrigerated until ready to heat.
- ✓ Store cornbread and apple pies at room temp until serving.
- ✓ Always wash hands before handling food.
- ✓ Keep pumpkin pies refrigerated.
- ✓ Use a food thermometer to check internal temperatures: Meats: 165°F • Sides: 155°F



Holiday Feasts

REHEATING GUIDE

SIDES

MAC 'N CHEESE

Oven: Preheat to 325°F.

1. Remove lid and cover tightly with foil.
2. Place on a baking sheet and bake for 35 minutes or until internal temp reaches 155°F.
3. Remove foil, increase oven temp to 425°F, and bake for an additional 10-15 minutes until the top is browned. Remove from oven, rest for 30 minutes, carve, and serve immediately.

GARLIC BASHED POTATOES

Stove Top: Simmer in bag for 25-30 minutes.

Microwave:

- Remove from bag and place in a microwave-safe dish. Cover.
- Heat on high for 4-5 minutes, stir, and heat for an additional 6 minutes until internal temp reaches 165°F.

CANDIED YAMS

Oven: Preheat to 325°F.

1. Remove contents from packaging and place in an oven-safe dish. Cover with foil.
2. Bake for **25-30 minutes**. Remove foil, top with candied nuts, and bake at 425°F for an additional **10-15 minutes**.

CORNBREAD STUFFING

Stove Top: Preheat to 325°F.

1. Remove lid and cover tightly with foil.
2. Place on a baking sheet and bake for 45 minutes or until internal temp reaches 165°F.

CORNBREAD

Microwave: Heat on high for 20-30 seconds. Add honey butter and enjoy!

TURKEY GRAVY

Stove Top Only:

1. Heat in a small saucepan over medium heat, stirring to avoid scorching.
2. Simmer until warm, then serve immediately.

Thank you for letting us be part of your holiday celebration! Our team takes pride in bringing the best BBQ flavors to your table. Wishing you a joyful and delicious holiday season! The Bad to the Bone BBQ Team