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.

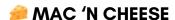
## **FOOD SAFETY GUIDELINES**

- √ 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



# **SIDES**



#### 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.