REHEATING GUIDE

The mains. Check the box as you finish each step.

ALLOW ABOUT 3 HOURS TO REHEAT YOUR FULL FEAST · ALL OVENS 325°F

WHOLE TURKEY

OVEN · ABOUT 1.5 HRS · 160°F

- ☐ **1.** Remove packaging. Place on a flat rack in a 4-inch deep pan; cover loosely with foil.
- ☐ **2.** Heat about 1 hr 30 min (add 30–45 min for jumbo) until the thickest part of the thigh reads 160°F, not touching bone.
- ☐ **3.** Baste with chicken or turkey broth every 30–45 minutes.
- ☐ **4.** Rest 30 minutes, carve and serve.

SMOKED TURKEY BREAST

OVEN · 45–60 MIN · 160°F

- ☐ **1.** Remove packaging. Place on a flat rack in a 4-inch deep pan; cover tightly with foil.
- ☐ **2.** Heat 45–60 minutes until internal temp reaches 160°F. Carve and serve.

SMOKED PIT HAM

OVEN · ABOUT 1 HR · 145°F

- ☐ **1.** Remove packaging and wrap tightly in foil. Place flat side down in a 2-inch deep pan.
- ☐ **2.** Heat 45–60 minutes.
- ☐ **3.** Remove foil, baste with glaze and return uncovered 10–15 minutes until 145°F. Do not overheat.

BRISKET & BBQ PROTEINS

OVEN OR STOVE · 165°F

- ☐ **Oven** Wrap tightly in foil, place in a 2-inch deep pan and heat 30–45 minutes.
- ☐ **Stove** Simmer water at 150–160°F; heat in bag 20–25 minutes until 165°F.
- ☐ **Serve** Slice and top with warm BBQ sauce.

FOOD SAFETY

- Keep everything refrigerated until ready to heat.
- Use a thermometer: meats 165°F · sides 155°F.
- Always wash hands before handling food.
- Cornbread & apple pie at room temp; pumpkin pie refrigerated.

THE SIDES

All the trimmings. Check the box as you finish each step.

MAC 'N CHEESE

OVEN · ABOUT 50 MIN

- ☐ **1.** Remove lid, cover tightly with foil. Bake on a sheet pan 35 min until 155°F.
- ☐ **2.** Remove foil, raise oven to 425°F and bake 10–15 min until golden on top.

GARLIC BASHED POTATOES

STOVE OR MICROWAVE

- ☐ **Stove** Simmer in bag 25–30 minutes.
- ☐ **Micro** Move to a covered microwave-safe dish. High 4–5 min, stir, then 6 more min until 165°F.

TURKEY GRAVY

STOVE ONLY

- ☐ **1.** Heat in a small saucepan over medium, stirring so it doesn't scorch.
- ☐ **2.** Simmer until warm and serve.

CORNBREAD STUFFING

OVEN · ABOUT 45 MIN

- ☐ **1.** Remove lid, cover tightly with foil.
- ☐ **2.** Bake on a sheet pan 45 minutes until internal temp reaches 165°F.

CANDIED YAMS

OVEN · ABOUT 45 MIN

- ☐ **1.** Move to an oven-safe dish, cover with foil and bake 25–30 minutes.
- ☐ **2.** Remove foil, top with candied nuts and bake at 425°F for 10–15 minutes.

CORNBREAD

MICROWAVE · 30 SEC

- ☐ **1.** Microwave on high 20–30 seconds.
- ☐ **2.** Add honey butter and enjoy.

Thank you for letting us be part of your holiday.

The Bad to the Bone BBQ Team