Thanksgiving Heating Instructions

Thank you so much for purchasing one of our Thanksgiving meals and trusting us with your holiday! Below are instructions to perfectly prepare your meal.

Turkey

Your turkey has been cooked fully – dry rubbed with our special rub and smoked over pecan wood. It may be brought up to temperature any way that is convenient. However, we strongly recommend the following steps to deliver the best possible flavor and texture:

1. Preheat your oven to **335 degrees.**

2. Cut several small slits in the top of the oven bag and place the turkey and pan in the preheated oven, on the lowest rack.

3. Heat for *approximately* **1hr50min** (110 minutes.) This time is approximate, as the exact size of the turkey, and your oven size and settings (convection, etc) can affect cooking times. We **highly recommend** you use **a thermometer** to verify your desired internal temperature. *Even though these turkeys are fully cooked already*, the USDA does recommend the turkey be heated back up to and internal temperature of 165 degrees.

4. We recommend heating at the above temperature, but if you really need to heat the turkey faster, you can increase the temperature. However, we do not recommend going above 360 degrees. Also, to add some extra crispiness to the skin, you can cut open the bag for the last 25 minutes of cooking.

5. Once the desired temperature is reached, open the oven bag and let the bird rest for fifteen minutes *before* slicing.

Sides

Your sides can be reheated on the stovetop, in the oven, or in the microwave.

1. **Gravy –** The gravy is very thick when cold. Preferably, heat it in a pan on the stovetop; if you would like it thinner when it is hot, stir in a small amount of milk or cream.
2. **Green Bean Casserole –** For best appearance, place in an oven-safe dish, spread onion straws on top and heat in the oven.
3. **Hush Puppies –** The hush puppies can be heated in the oven at 350 degrees or gently microwaved.
4. **Brussels –** The Brussels can be reheated any way you desire. After heating, sprinkle with the goat cheese. Contains nuts.
5. **Stuffing –** The stuffing can be microwaved or spread on a sheet pan and heated in the oven. Overheating in the oven will cause the stuffing to be dry.