



Smoked Whole Turkey Reheating Instructions

Thaw turkey completely in refrigerator. Remove from packaging and netting. Use heating instructions below if desired. For best quality, do not overheat. It is characteristic of smoked poultry for the juices and meat to be pink in color and for the bones to be a reddish color. This does not indicate the poultry is undercooked.

CONVENTIONAL OVEN

FOIL METHOD

1. Preheat oven to 350°F.
2. Remove from plastic seal and wrap tightly in foil with breast down or place in a roaster with a cover. 3. Heat for approximately 1 ¼ to 1 ¾ hours.
4. Let rest 15 minutes before serving.

BAKING BAG METHOD

1. Preheat oven to 350°F.
2. Remove from plastic seal.
3. Place in baking bag with breast down, close bag and tie, and make 2-3 slits in top of bag.
4. Place in a roaster.
5. Heat for approximately 1 to 1½ hours.
6. Let rest 15 minutes before serving.

DEBONE BEFORE HEATING –FASTER AND EASIER TO SERVE

1. Preheat oven to 350°F.
2. Debone turkey and place in a casserole dish.
3. Add ½ cup of chicken broth.
4. Cover with foil.
5. Heat for approximately 40-45 minutes.