



PLEASE: REFRIGERATE, FREEZE OR REHEAT IMMEDIATELY.

HEATING INSTRUCTIONS

****Please allow the meat to completely defrost before the reheating process****

MICROWAVE OVEN: NOT SUGGESTED.

Conventional Oven:

- 1. Let thawed meat rest on counter for about 1 hour**
- 2. Remove all plastic wrap from the item.**
- 3. Place item in roasting pan with rack, add liquid to cover bottom of pan (water or broth about 2 cups) and cover the pan tightly in aluminum foil (except for brisket)**
- 4. Preheat oven to 375°F.**
- 5. Place the item in the oven and reheat to a minimum internal temperature:**
 - a. For Turkeys approximately 1 and half hours temp 150°- for best results baste every 30 minutes**
 - b. For Hams : Cut in half before placing face down on roasting rack. Cook for approximately 1 and half hour temp 140° - for best results baste every 30 minutes**
 - c. For Prime Rib approximately 1 and a half hours depending on desired level of meat temperature- 125° medium rare, well done 145°- for best results baste with beef broth every 30 minutes**
 - d. For Sausage approximately 45 minutes temp 160°**
 - e. For Brisket approximately 1 hour and 30 minutes temp 160°**

Stove Top:

- 6. Bring a large pot of water to a rolling boil.**
- 7. Leaving the item in the plastic place it in the water and allow the water to return to its original temperature.**
- 8. Allow item to heat in the water**

- a. For Turkeys approximately 1 and a half hours 160°
- b. For Hams approximately 1 hour 145°
- c. For Prime Rib approximately 1 hour depending on desired level of meat temperature -125° medium rare, well done 145°
- d. For Sausage approximately 30 minutes temp 160°
- e. For Brisket approximately 1 – ½ hours- temp 160°

REHEATING INSTRUCTIONS FOR SIDE DISHES

1. Preheat oven to 350°F.
2. Remove all plastic wrap from the item
3. Place item on cookie sheet
4. Loosely replace lid before placing in oven, do not stack items on top
5. Place the item in the oven and reheat to a minimum internal temperature of 165° F.
About 35-45 minutes
6. Remove from oven and Enjoy!

**For S'mores Bread Pudding Only- scatter marshmallows and chocolate chips on top before placing in oven.