



**HAPPY HOLIDAYS!**

**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 2 hours**
- 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 1-2 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, remove when temp reaches 150°. Let rest covered for 30 minutes to let juices redistribute. For best results baste every 30 minutes and temp at 1 hour. Fully cooked Smoked Turkey can be pink, use a meat thermometer to guide you.**
  - 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 and temp at 1 hour**
  - 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 and check at 1 hour**
  - d. 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 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 of each other**
- 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.**