



## Thanksgiving Menu Reheating Instructions

### Thanksgiving Meats:

1. Refrigerate after pickup
2. **Do not open or puncture vacuum sealed pack** (You will not open bag until after your meat is fully reheated)

### Ready to Reheat...

1. Pre-heat oven to specified temperature
2. Place meat (still in vacuum sealed packaging) in oven-safe casserole dish or glass pan
3. Fill dish/pan with water, at least 1-2 inches of water high in the pan
4. Loosely cover with aluminum foil
5. Cook for specified time below
6. Remove from oven, uncover, and very carefully remove the product from the sealed pack
7. Allow product to rest for 15-20 minutes

Whole Smoked Turkey (10-12 lbs): 350° for 2- 2 ½ hours (or until meat reaches an internal temp of 165°)

Whole Smoked Turkey Breast (3 lbs) 350° for 60–75 minutes (or until meat reaches an internal temp of 165°)

Whole Smoked Virginia Ham (7 lbs): 350° for 60-75 minutes (or until meat reaches an internal temp of 165°)

Whole Smoked Brisket (10 lbs): 350° for 2 hours (or until meat reaches an internal temp of 165°)

Whole Smoked Prime Rib (6 lbs): 350° for 60-75 minutes (or until meat reaches an internal temp of 135°)

### Thanksgiving Sides:

1. Refrigerate after pickup

### Ready to Reheat...instructions apply to all sides

1. Preheat oven to 350°
2. Remove lid and loosely cover with aluminum foil
3. Heat for 30-40 minutes

Green Bean Casserole

Cheesy Potato Casserole

Roasted and Smoked Potatoes

Vermont Cheddar Mac N Cheese

Creamy Hominy

### Thanksgiving Desserts:

Pecan Pie: serve at room temperature

S'mores Bread Pudding — leave on lid, 350° for 15-20 minutes, remove and let rest for 20-30 minutes