



Reheating Instructions

All items are fully cooked, packed cold and may require reheating as directed. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of temperature, container size, type and quantity of food or other variables.

Smoked Turkey

Approximate Reheat Time 2 hours

Our amazing smoked turkey is cooked just right for you to enjoy this holiday. All you need to do is warm it up and serve. Here is how to heat up your bird:

1. Preheat oven to 375°
2. Place turkey on baking sheet cover in foil
3. Place turkey in oven and reheat for 1 hour and 15 minutes
4. Pull turkey out of oven and remove foil
5. Heat for an additional 45 minutes **OR** an internal temperature of 165°
6. Make sure to check temperature at breast
7. Once to temperature, remove the string from your turkey and carve away

CHEFS TIP: If you want a WOW FACTOR. Remove the wrapping and place your turkey in a roaster with carrot, celery and onions. Then add 3 cups of chicken broth. Heat the turkey for 45 minutes then baste every 15 minutes until internal temperature of 165°.

Double Smoked Spiral Ham

Approximate Reheat Time 30 minutes to 2.5 hours (depending on amount)

1. Preheat oven to 325°
2. Place shallow pan filled with 1 inch of water on the bottom rack. This creates some moisture in your oven to eliminate the dry-out-effect
3. Heat the ham until it reaches an internal temperature of 165°
4. Once to temperature remove and serve

Note: The ham may be consumed cold as it is fully cooked

CHEFS TIP: Save the bone for some amazing soup. If you want our split pea recipe, we are more than happy to share. Hit our chef up: Jeremy@pecospit.com

Smoked Turkey Gravy & BBQ Sauce

Microwave

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1-2 minute intervals as needed until heated through.

Stove-top

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

Note: REMOVE ALL LABELS BEFORE PLACING PANS IN OVEN

All items will be refrigerated upon receiving and will require reheating, unless otherwise noted.

Caution: Dishes and contents will be hot when removed from oven or microwave.

Mashed Potatoes & Home Style Stuffing

Approximate Reheat Time 1-1.5 hours

1. Preheat oven to 325°
2. Place foil covered dish in oven and reheat for 45 minutes
3. Remove foil and check temperature
4. Once temperature is at 125° uncover and finish to 165° so top gets nice and toasty
5. Place in your own dish or keep in one provided. Finish mashed potatoes with chives and serve

CHEFS TIP: The next day (if any is left) the stuffing is great to form into cakes and roll in flour and pan fry.

**Stuffing contains raw eggs*

Bourbon Glazed Carrots

Approximate Reheat Time 30 minutes

1. Preheat oven to 375°.
2. Remove cover, evenly coat and toss with bourbon glaze. Recover with foil or lid
3. Place in oven for 15-20 minutes
4. Remove cover, stir and cook for an additional 15-20 minutes
5. Place in your own dish or keep in the one provided. Top with toasted pecans and serve

Cornbread

Approximate Reheat Time 15 minutes

1. Preheat oven to 250°
2. Place cornbread in oven on sheet pan
3. Warm for 15 minutes and serve with jalapeño honey

Broccoli Salad

1. Take lid off
2. Toss broccoli with dressing
3. Place in your own dish or keep in the one provided. Top with almonds and serve

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