



Heating

INSTRUCTIONS

**UNLESS NOTED, HEAT ALL ITEMS IN AN OVEN
PREHEATED TO 350°F.**

Heating times may vary depending on the equipment used.
Adjust times as needed to reach 165°F or higher.

WHOLE SMOKED TURKEY

Preheat oven to 350°F. Do not remove the black tie from the roasting bag. Place the turkey in the oven and heat for approximately 1–1½ hours, or until the internal temperature reaches 165°F. For extra browning and crispier skin, carefully cut open the top of the bag, pour warm turkey broth over the turkey, and heat for an additional 10–15 minutes.

TURKEY BROTH

Pour turkey broth into a saucepan and heat over medium heat, stirring occasionally. Bring to a simmer and heat until the temperature reaches 165°F. Remove from heat and pour the warm broth over the turkey.

SLICED TURKEY BREAST

Preheat oven to 350°F. Place the pan in the oven with the lid on and heat for approximately 35–45 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

SLICED HAM WITH DR PEPPER® GLAZE

Preheat oven to 350°F. Remove the lid and pour the Dr Pepper® glaze evenly over the sliced ham. Replace the lid and place the pan in the oven. Heat for approximately 30–40 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

SOUTHERN STUFFING

Preheat oven to 350°F. Place the pan in the oven with the lid on for approximately 45 minutes. Carefully remove the lid and stir the stuffing. Replace the lid and heat for an additional 30 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

THYME-BUTTER GREEN BEANS

Preheat oven to 350°F. Place the pan in the oven with the lid on for approximately 10 minutes. Carefully remove the lid and stir the green beans. Replace the lid and heat for an additional 20 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

GARLIC MASHED POTATOES

Preheat oven to 350°F. Place the pan in the oven with the lid on for approximately 45 minutes. Carefully remove the lid and stir the mashed potatoes. Replace the lid and heat for an additional 30 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

GIBLET GRAVY

Pour gravy into a saucepan and heat over medium heat, stirring frequently. Bring to a simmer and heat until it reaches 165°F. Remove from heat and serve.

SWEET MASHED POTATOES

Preheat oven to 350°F. Place the pan in the oven with the lid on for approximately 30 minutes. Carefully remove the lid and stir the sweet mashed potatoes. Replace the lid and heat for an additional 20 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.



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SOUTHERN BISCUITS

Preheat oven to 350°F. Remove the lid and place the pan in the oven. Heat uncovered for approximately 10–15 minutes, or until warmed through and lightly crisped. Remove from oven and serve.

MACARONI & CHEESE

Preheat oven to 350°F. Place the pan in the oven with the lid on for approximately 30 minutes. Carefully remove the lid and stir the macaroni & cheese. Replace the lid and heat for an additional 10 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

HARVEST APPLE COBBLER

Preheat oven to 350°F. Place the pan in the oven with the lid on and heat for approximately 75 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

TEXAS-STYLE BEEF BRISKET

Preheat oven to 350°F. Remove the lid, then remove the container of mop sauce from the aluminum pan. Pour approximately 2 oz. of mop sauce evenly over the sliced brisket. Pour the remaining mop sauce into a saucepan and heat separately. Place the lid back on the aluminum pan and reheat in the oven for approximately 30 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve with warm mop sauce.

BBQ TRI-TIP

Preheat oven to 350°F. Remove the lid, then remove the container of mop sauce from the aluminum pan. Pour approximately 2 oz. of mop sauce evenly over the meat. Pour the remaining mop sauce into a saucepan and heat separately. Replace the lid on the aluminum pan and place in the oven. Heat for approximately 30 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve with warm mop sauce.

BBQ CHICKEN

Preheat oven to 350°F. Place the pan in the oven with the lid on for approximately 30 minutes. Remove the lid and heat for an additional 10 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

BABY BACK RIBS (FULL RACK)

Preheat oven to 350°F. Remove the lid then remove the container of BBQ sauce from the pan. Replace the lid and place the pan in the oven. Heat for approximately 30 minutes. Carefully remove the lid, brush the ribs with BBQ sauce, and continue heating uncovered for approximately 10 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

BABY BACK RIBS (INDIVIDUALLY CUT) — HOLIDAY BBQ SUPPER

Preheat oven to 350°F. Place the pan in the oven with the lid on for approximately 30 minutes. Carefully remove the lid, brush the ribs with the included bottle of BBQ sauce, and continue heating uncovered for approximately 10 minutes, or until the internal temperature reaches 165°F. Remove from oven and serve.

IMPORTANT HEATING INFORMATION

Heating times are approximate and may vary depending on your oven and the starting temperature of the food. Always use a food thermometer to ensure refrigerated foods reach an internal temperature of 165°F before serving. Remove all plastic sauce containers before heating. Only oven-safe pans, lids, and roasting bags should be placed in the oven. Use caution when removing hot lids and pans, as steam may escape.