



DIRECTIONS FOR REHEATING SMOKED TURKEY

Store Whole Smoked Turkey in refrigerator for up to 4 days. If you're not going to consume the turkey before this time period you should place it in the freezer for safe storage.

Freezer Note: Before re-heating, place the frozen smoked turkey in the refrigerator for 1 day for thawing.

To Reheat:

1. Place the smoked turkey in a 2 ½" roasting pan and spray the outside of the bird with cooking spray to prevent the skin from drying out.
2. Tent the smoked turkey with aluminum foil and place the smoked turkey in a preheated 325 degree oven for approx. 1 ½ to 2 hours.
3. Check the smoked turkey with a probe thermometer. It should read 145 degrees in the thickest part of the thigh without touching the bone. The smoked turkey is ready for carving after reaching this temperature.
4. It's best to rest the smoked turkey for 15 minutes after taking it out of the oven to ensure a moist and juicy turkey.

Tip: To speed up this process you can cut the breast, wings, thighs, and legs and place individually into the roasting pan. This will allow the meat to heat faster.

Enjoy!

Killer Hogs BBQ & Catering

www.killerhogs.com