



## HOW TO REHEAT SMOKED MEATS

1. Preheat oven to 225 degrees.
2. If possible, remove from refrigerator 30+ min prior to heating
3. Remove any film or non-foil packaging
4. Tightly cover meats in foil place in oven for 30 or until internal temperature reach's 135 degrees. (For whole briskets, turkeys and larger items, plan 1-2 hours.)
5. Remove from oven and let rest for 5 minutes before enjoying.

***\*\* REMEMBER, YOUR SMOKED MEATS ARE FULLY COOKED, SO YOU MAY ENJOY THEM AT ANY TEMPERATURE.***