



# Reheating Smoked Turkeys & Hams

**Meats are  
fully cooked**

1. Pre-heat oven to 250°.
2. remove film or any non-foil packaging.
3. Cover turkey/ham tightly in foil and place in over for 1-1.5 hours (or until interior temp reaches 140°).
4. Let meat rest for 5-10 minutes prior to enjoying.

**\*FOR SLICED MEATS - HEAT 20-30 MIN. OR USE MICROWAVE**

**Happy Holidays!**

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