



HAPPY THANKSGIVING

From our Smokers to your Home!

RE-HEATING INSTRUCTIONS FOR THANKSGIVING TURKEY, FIXIN'S & PIES

Pit-Smoked Turkey

Your smoked turkey is fully cooked and ready to serve. It will taste great sliced and served at room temperature or cold.

If you would like to reheat the turkey, there are 2 options:

1) Pre-slice and re-heat. Because the turkey is naturally lean, re-heating can sometimes dry out the turkey. To prevent this, slice the turkey and place it in a disposable aluminum pan (provided for you), ladle some Pan Gravy over the top and cover the pan with foil. Place in a pre-heated 325°F oven and heat for 30 minutes, or until internal temperature reaches 145°F.

2) Reheat unsliced: Pre-heat your oven to 325°F. Remove turkey from bag and tray. Place the turkey in the provided pan. Roast the turkey until the internal temperature is 145°F.

This will take about 8 minutes a pound.

Skillet Cornbread

We baked the cornbread in the foil loaf pan. It is ready to slice and serve as is. If you want to re-heat, place the foil-covered loaf pan in a pre-heated 375°F oven for 20 minutes. Remove foil and place back in the oven for 5 minutes to crisp the top of the cornbread.

Sweet Potato Bourbon Mash & Buttermilk Smashed Potatoes

Place the covered aluminum pan on a cookie sheet and place in a pre-heated 350°F oven. Do not uncover or the potatoes will dry out. Heat for 10 minutes. Remove from oven, stir, cover and return to oven for 15 more minutes.

Green Bean Casserole with Durkee Onions

Uncover container. Place the aluminum pan on a cookie sheet and place in a pre-heated 350°F oven. Heat for 15-25 minutes. The casserole should be hot all the way through and bubbling around the sides. Sprinkle the extra Durkee Onions on the top when you remove from the oven and serve immediately.

White Shoepeg Corn Pudding

Place in a covered aluminum pan in a pre-heated 350°F oven and bake for 20-30 minutes or to an internal temperature of 145°F. You can remove the cover for the last 5 minutes or so to give a light crust.

Texas Toast Stuffing

Uncover container. Place the aluminum pan on a cookie sheet and place in a pre-heated 350°F oven. Heat for 15-25 minutes. The stuffing should be hot all the way through and toasted on the top. Serve immediately.

Longhorn Cheddar Mac & Cheese

Uncover container. Place the aluminum pan on a cookie sheet and place in a pre-heated 350°F oven. Heat for 20-30 minutes. The Longhorn Cheddar Macaroni & Cheese should be hot all the way through, bubbling around the side and browned on top. Serve immediately.

Collard Greens with Bacon

In a covered aluminum pan, place in 350°F oven for 25 minutes. Alternatively, you can place the greens in a saucepot and heat over medium heat until warm.

REHEATING INSTRUCTIONS FOR ADD-ON ITEMS & PIES

Brisket

We have placed the brisket in the pan with the fat and jus to allow it to keep the flavor and moisture during its travel. You can use the same pan with the aluminum lid and put it directly in the oven set at 250°F for 45 minutes or until it reaches an internal temperature of 150°F (if you have a meat thermometer). To check on its readiness, poke a skewer in the middle of the brisket, pull it back out and touch the skewer to your finger tip. If it's warm, the brisket is fully heated through and you can remove from the oven. It will have a soft spongy texture versus hard and rubbery. When slicing, turn the brisket over and there will be lines on the bottom. You want to cut against the grain so if the lines are vertical underneath, cut horizontally and if the lines are horizontal than cut the brisket vertically.

Market Chicken

Place the chicken (in the covered pan) in the oven set at 325°F for 30 minutes. To allow the sauce to caramelize, take off the lid and let cook for an additional 5-10 minutes until it reaches an internal temperature of 150°F.

Pork Spare Ribs

If you would like to use the oven, keep the saran wrap on the ribs in the pan and place in the oven set at 250°F for 30-45 minutes or until you have an internal temperature of 165°F.

If you would like to use a grill, remove the rack of ribs from the saran wrap and heat on the highest rack or coolest section on the grill. Flip the rack every 5 minutes for approximately 20 minutes.

Caramel Apple Streusel Pie

Best Served Warm!

Please warm in a 350°F oven for approximately 20 minutes or until a knife inserted in the middle comes out warm to the touch

Bourbon Pecan Pie

Best Served at Room Temperature!

If serving same day or next day, just leave boxed in your counter until ready to serve.

Pumpkin Ginger Streusel Pie

Please refrigerate and serve right out of the fridge!

Even better if you add some freshly whipped cream!