



# SMOKED TURKEY

## HEATING INSTRUCTIONS

**BRING ALL ITEMS TO ROOM TEMPERATURE BEFORE COOKING**

### SMOKED TURKEY BREAST

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Preheat oven to 350°F.

Remove turkey breast from packaging and re-wrap in aluminum foil (to prevent sticking, first spray aluminum foil with nonstick cooking spray). Place foil-wrapped turkey breast in shallow roasting pan. Heat at 350° F for 1 hour and 20 minutes.

Remove pan from oven and carefully remove foil. Place turkey breast back in pan and return to oven and cook for an additional 20 minutes.

Remove turkey breast from oven and allow it to rest for 15 minutes before slicing.

### SMOKED WHOLE TURKEY

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Preheat oven to 250°F . The reheating process is slow to prevent turkey from drying out.

Cover with foil during reheating. This will hold in moisture and slow the reheating process. The foil lessens the chances of your turkey becoming dried out.

You want your smoked turkey to reach an internal temperature of 140 degrees. A large turkey could take 3-4 hours to re-heat.

Let turkey rest for 30 minutes before carving.

