



Reheating and Handling instructions

Turkey Handling

The turkey has been fully cooked to 165°F and is ready to eat, the Turkey should rest for 40 minutes before carving (with the box lid off).

If you need to keep warm do so uncovered in a 225 °F oven and then rest for 20 minutes before carving.

Reheating Sides

Mashed potatoes – potatoes are fully cooked and need to be warmed with the lid on for 30 minutes at 325°F, check with a thermometer they are at 145°F

Sausage Stuffing – our house made pork sausage stuffing should be reheated with the lid on for 30 minutes at 325°F, check with a thermometer they are at 145°F

Smoked Green Beans – we smoked the onions and green beans and added butter and seasonings, they can be reheated in a suitable sized saucepan on medium heat until 145°F or visually simmering

Collard Greens – the collards have been braised with onions, swiss chard, butter and seasonings, they can be reheated in a suitable sized saucepan on medium heat until 145°F or visually simmering

Macaroni and Cheese – Dish is fully cooked and needs to be warmed with the lid off for 30 minutes at 325°F, check with a thermometer they are at 145 °F

Pumpkin tarts – keep chilled until 30 minutes before service then add whipped cream

Enjoy!

Let us know how we did!

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