

## **RECOMMENDATION SHEET**

You have purchased a U.S.D.A. Grade A turkey. This turkey has been cooked 100% with wood heat and smoke, seasoned with salt and pepper only. This Grade A turkey, dressing, and gravy will need to be refrigerated immediately. The dark meat of this fowl is red, which is the natural color for the dark meat of any barbecued fowl. **The meat is not rare.**

## **HEATING INSTRUCTIONS**

**TURKEY** - Your turkey is fully cooked and just needs to be reheated. We recommend that you carve the turkey when it is cold, carving only the amount of meat needed for this meal. Continue to refrigerate the turkey carcass, carving from it as needed for future meals. Please remember that our products are fresh and contain no preservatives.

### **Heating Instructions: (Whole Turkey)**

1. Preheat the oven to **350°F** while you remove the turkey from the plastic bag.
2. Place the turkey in a broiler pan or properly sized aluminum tray along with 2 cups of water and cover tightly with foil.
3. Place in preheated 350°F oven until temperature reaches 165°F measured at the thickest part of the thigh or breast.  
HEN – approximately 1 hour      TOM – approximately 1½ hours

### **Heating Instructions: (Carved Turkey)**

1. Preheat the oven to **275°F**.
2. Add water to the pan (see amounts below) and cover tightly with foil.
3. Place in preheated 275°F oven until temperature reaches 165°F measured at the thickest part of the thigh or breast meat.  
HEN – 1 cup of water, cook for approx. 35 minutes      TOM – 1½ cups of water, cook approx. 45 minutes

**DRESSING** – Our cornbread dressing is raw and needs to be baked before serving. While many of our customers enjoy our delicious dressing just the way it is, you *CAN* customize it to suit your taste. Some suggestions would be adding mushrooms and chopped pecans sautéed in butter, chopped up jalapeños, or anything else you'd like to add that you think would taste good!

To bake the dressing, put it in an oven-safe pan and bake at **350°F** for approximately 1½ hours, until it is golden brown, crusty on top and at least 165°F in the center.

**GRAVY** – Our giblet gravy is fully cooked and just needs reheating.

### **Heating Instructions:**

1. Remove the unopened pouch from the zip-top bag.
2. Place the unopened pouch into a pot of boiling water.
3. Heat until the internal temperature reaches a minimum of 165°F (approximately 5-10 minutes).
4. Cover and refrigerate any leftover gravy after opening the pouch.
5. Gravy must not be heated in the microwave while in the unopened pouch.

**HONEY GLAZED HAM** – Your ham is fully cooked and may be served as soon as you get it home. To remove the ham slices from the bone, refer to the directions that came inside the box with your ham.

### **Heating Instructions: (Whole Ham)**

1. Preheat the oven to **275°F** while you remove the ham from the box and plastic bag.
2. Open the gold foil to remove and discard the absorbent pad underneath the ham.
3. Close the gold foil back around the ham, leaving it slightly open at the top.
4. Place the ham in a broiler pan or properly sized aluminum tray along with 1 cup of water and cover tightly with foil.
5. Place in preheated 275°F oven for 2 hours or until temperature reaches 165°F measured at the thickest part of the ham.

### **Heating Instructions: (Carved Ham)**

1. Preheat the oven to **275°F**.
2. Add 1 cup of water to the pan and cover tightly with foil.
3. Place in preheated 275°F oven for approximately 30 minutes or until temperature reaches 165°F.

## **MICROWAVE INSTRUCTIONS**

Since microwave ovens vary, please refer to your microwave oven's instructions for heating up the turkey, gravy, or honey glazed ham. Please remember to remove gravy from pouch and place in a microwave safe container before placing in microwave.

We do **NOT** recommend cooking the dressing in the microwave because it will not brown properly.



*Happy Thanksgiving & Merry Christmas from Bill Miller Bar-B-Q!  
Enjoy your meal!*

