



Instructions for Reheating Brisket

- Preheat oven to 275 degrees.
- Remove plastic wrap and rewrap in foil.
- Place foil-wrapped brisket in the pan, folded side up, with about 1/2 inch of water.
- Heat until center meat temperature reaches 145 degrees, about 75-90 minutes. Do not overheat.
- Remove from oven and let rest for 5-10 minutes.
- Remove foil.
- Use a sharp knife to trim away any unwanted fat.
- Slice meat against the grain starting at a thin corner.

Remember: You are reheating, not cooking.

Tips

- Do not heat meat temperature above 160 degrees. At this point you will be cooking the meat and it will dry out.
- You can also place foil-wrapped brisket in a smaller pan and water in a different pan. Place both in oven at time of reheating.

If you follow these directions, your brisket will turn out flavorful and juicy!





Instructions for Reheating Whole Smoked Turkey

- Preheat oven to 275 degrees.
- Leave in baking bag.
- Place turkey in the pan.
- Reheat for 60-75 minutes in baking bag.
- Heat until warm; around the 45-minute mark check your turkey with a thermometer. The internal temperature should be between 140 and 150 degrees when done. If it is not, keep baking at 5-10 minute intervals checking each time with the thermometer.
- Remove from oven once the turkey has reached between 140 and 150 degrees.
- Remove baking bag.
- Using a sharp knife, slice your turkey and enjoy!

Remember: You are reheating, not cooking.

Tips

- Do not heat the internal turkey temperature above 160 degrees. At this point, you will be cooking the meat and it will dry out.

If you follow these directions, your smoked turkey will turn out flavorful and juicy!





Instructions for Reheating Smoked Turkey Breast

- Preheat oven to 250 degrees.
- The breast is wrapped in plastic and then in foil.
- Remove plastic wrap and leave in foil.
- Place foil-wrapped turkey breast on the center rack folded side up.
- Heat until warm, around 60-75 minutes. The internal temperature should be between 145 and 150 degrees when done.
- Remove from oven.
- Remove foil.
- Using a sharp knife, slice your turkey and enjoy!

Remember: You are reheating, not cooking.

Tips

- Do not heat the internal turkey temperature above 160 degrees. At this point, you will be cooking the meat and it will dry out.
- You can place foil-wrapped turkey breast on the outdoor grill as well, do not place directly on flames and be sure to turn/flip often.

If you follow these directions, your turkey breast will turn out flavorful and juicy!





Instructions for Reheating Ribs

- Preheat oven to 250 degrees.
- Remove plastic wrap and rewrap in foil.
- Place foil-wrapped ribs directly on the center rack, folded side up.
- Heat until warm, about 20-25 minutes. Do not overheat.
- Remove from oven.
- Remove foil.
- Pull apart and enjoy.

Remember: You are reheating, not cooking.

Tips

- Do not overheat ribs. You can start checking at 10 minutes and continue cooking for 5 minutes, then check again for the warmth you want.
- You can place foil-wrapped ribs on the outdoor grill as well, do not place directly on flames, and be sure to turn/flip often.

If you follow these directions, your ribs will turn out flavorful and juicy!





Instructions for Reheating Spiral-Cut Ham

- Preheat oven to 275 degrees.
- Leave in baking bag.
- Place spiral ham in the pan.
- Heat until center meat temperature reaches 145 degrees, about 60-75 minutes. Do not overheat.
- Remove from oven and let rest for 5-10 minutes.
- Serve and enjoy!

Remember: You are reheating, not cooking.

Tips

- Do not heat meat temperature above 145 degrees. At this point, you will be cooking the meat, and it will dry out.

If you follow these directions, your spiral-cut ham will turn out flavorful and juicy!





Instructions for Reheating Cobbler

- Preheat oven to 250 degrees.
- Remove all plastic and lid.
- Place on the middle rack of the oven.
- For the whole cobbler, reheat 20-30 minutes or until the desired temperature.
- For an individual serving, reheat 5-10 minutes or until the desired temperature.
- Remove from oven and let rest for 10 minutes on a cooling rack.
- Serve and enjoy!

Remember: You are reheating, not cooking.

Tips

- Wait for the oven to be fully heated at 250 degrees before placing the cobbler in to reheat.
- You can use a muffin pan, flipped over for a cooling rack.

If you follow these directions, your cobbler will turn out perfect!

