



# Reheating Instructions

*All items are fully cooked, packed cold and may require reheating as directed. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of temperature, container size, type and quantity of food or other variables.*

## Smoked Turkey

### Approximate Reheat Time 2 hours

Our amazing smoked turkey is cooked just right for you to enjoy this holiday. All you need to do is warm it up and serve. Here is how to heat up your bird:

1. Preheat oven to 375°
2. Place turkey on baking sheet wrapped in foil
3. Place turkey in oven and reheat for 1 hour and 15 minutes
4. Pull turkey out of oven and remove foil
5. Heat for an additional 45 minutes **OR** an internal temperature of 165°
6. Make sure to check temperature at breast
7. Once to temperature, remove the string from your turkey and carve away

CHEFS TIP: If you want a WOW FACTOR. After removing the foil place your turkey in a roaster with carrot, celery and onion. Then add 3 cups of chicken broth. Heat the turkey for 45 minutes then baste every 15 minutes until internal temperature of 165°.

## Double Smoked Spiral Ham

### Approximate Reheat Time 30 minutes to 2.5 hours (depending on amount)

1. Preheat oven to 325°
2. Place shallow pan filled with 1 inch of water on the bottom rack. This creates some moisture in your oven to eliminate the dry-out-effect
3. Heat the ham until it reaches an internal temperature of 165°
4. Once to temperature remove and serve

Note: The ham may be consumed cold as it is fully cooked

CHEFS TIP: Save the bone for some amazing soup. If you want our split pea recipe, we are more than happy to share. Hit our chef up: [Jeremy@pecospit.com](mailto:Jeremy@pecospit.com)

## Prime Rib

### Approximate Reheat Time 1-2 hours

Our smoked prime rib is ready for you to reheat and serve.

1. Preheat oven to 425°
2. Remove foil from the prime rib and place on a sheet pan with a wire rack insert
3. Cook for 15-20 minutes at 425°
4. Turn temperature down to 300°
5. Cook prime rib to your preferred doneness (see internal temp chart)
6. Let prime rib rest for 15 min. prior to serving

**Internal Temp For**  
**Rare: 120F**  
**Med Rare: 126F**  
**Med: 134F**  
**Med Well: 150F**  
**Well Done: 160F**

## **Mashed Potatoes & Home Style Stuffing**

**Approximate Reheat Time 1-1.5 hours**

1. Preheat oven to 325°
2. Place foil covered dish in oven and reheat for 45 minutes
3. Remove foil and check temperature
4. Once temperature is at 125° uncover and finish to 165° so top gets nice and toasty

CHEFS TIP: The next day (if any is left) the stuffing is great to form into cakes and roll in flour and pan fry.

## **Fall Vegetable Medley**

**Approximate Reheat Time 30 minutes**

1. Preheat oven to 375°
2. Place in oven for 15-20 minutes
3. Remove cover, stir and reheat for an additional 15-20 minutes
5. Place in your own pan or keep in the one provided

## **Rolls**

**Approximate Reheat Time 10 minutes**

1. Preheat oven to 250°
2. Place rolls in oven on sheet pan
3. Warm for 10 minutes and serve

## **Smoked Turkey Gravy & BBQ Sauce**

### **Microwave**

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1-2 minute intervals as needed until heated through.

### **Stove-top**

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

*Note: All items will be refrigerated upon receiving and will require reheating, unless otherwise noted.  
Caution: Dishes and contents will be hot when removed from oven or microwave.*