

Heating Instructions

Perfectly Smoked • Packed Fresh • Never Frozen



Congratulations! You are about to enjoy a wonderful holiday meal. Our holiday meats come fully cooked, at pick up your Turkey will be hot off the smoker, while your Ham is fully cooked and refrigerated. Please refrigerate your turkey or ham until ready to heat. Cooking times are approximate. Ovens and refrigerators vary in temperature.

Whole Turkey

Note: Our Whole Turkeys can be enjoyed warm or cold.

To serve warm: Preheat oven to 325°. For optimum juiciness and flavor, take the turkey out of the refrigerator 1 hour before placing in the oven. Keep the turkey in the cooking bag. Place the turkey on the foil pan (provided) and put in oven. Slowly heat turkey until hot and completely heated through. This should take approximately 1-1/2 to 2 hours depending on your oven. Remove turkey from the oven and let stand before carving.

Convenient carving instructions can be found at citybbq.com

Turkey Breast

Note: This Turkey Breast can be enjoyed warm or cold.

To serve warm: Preheat oven to 250°. For optimum juiciness and flavor, take the turkey breast out of the refrigerator 1 hour before placing in oven. Keep the turkey breast in the cooking bag. Place the turkey breast on a sheet pan and put in oven. Slowly heat turkey until hot and completely heated through. This should take approximately 1 hour depending on your oven. Let stand before carving. Note: Heating time will be less for a smaller portion turkey breast.

Holiday Ham

Note: This Holiday Ham can be served warm or cold.

To serve warm: Preheat oven to 325°. For optimum juiciness and flavor, take the ham out of the refrigerator 1 hour before placing in the oven. Keep the ham in the cooking bag. Place the ham on the foil pan (provided) and put in the oven. Heat ham until hot and completely heated through. This should take approximately 2 hours for a whole ham and approximately 1 hour for a half ham. Remove from oven and let stand before carving.

Hint: A bone-in ham provides exceptional flavor.

Be sure to save the bone for soup and beans!

Convenient carving instructions can be found at citybbq.com

City Sides

For Corn Pudding: Preheat oven to 350°. Place pan in oven and bake approximately one hour or until a crust starts to form on top. Times may vary depending on oven temperatures.

For Mac and Cheese, Green Beans, Greens, Sweet Potato Casserole and Baked Beans: Preheat oven to 350°. Place pan in oven and heat until hot and completely warmed through.

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