DELTA BLUES BBQ

THANKSGIVING REHEATING GUIDE

For fully cooked, refrigerated sliced turkey, smoked ham & holiday sides. Keep food refrigerated until ready to reheat.

SLICED SMOKED TURKEY

1. Preheat oven to **325°F**. Transfer turkey to an oven-safe baking dish.

2. Add a small splash of broth or water (about 2–4 tablespoons per pound). Cover tightly with foil.

3. Heat until the center of the turkey reaches **165°F**, checking with a food thermometer. Start checking after **15–20 minutes**; thicker or larger portions will take longer.

4. Keep covered until serving to retain moisture.

SMOKED HAM (SLICED OR PORTIONED)

1. Preheat oven to **325°F**. Place ham in an oven-safe dish.

2. Add a few tablespoons of water, apple juice, or ham juices. Cover tightly with foil.

3. Heat until the center reaches **165°F**. Start checking sliced portions after **15–20 minutes**; larger portions may take longer.

4. If using a glaze, brush on near the end of reheating; avoid drying out the ham.

HOLIDAY SIDE ITEMS

1. Preheat oven to **325°F**. Transfer sides to oven-safe dishes and cover with foil.

2. Heat until the center reaches **165°F**. Stir halfway through when practical, especially for mashed potatoes, dressing, beans, and casseroles.

3. Begin checking smaller portions after **20–30 minutes**. Deep or full pans may require substantially more time.

4. For microwave reheating, use a microwave-safe container, cover loosely, stir or rotate, allow to stand, and verify **165°F** throughout.

FOOD SAFETY & SERVING

Refrigerate at **40°F or below**. Reheat only what you plan to serve. Keep hot foods at **140°F or above** during service; refrigerate leftovers within **2 hours** (within 1 hour if above 90°F). Use refrigerated leftovers within **3–4 days**. Never place plastic takeout containers in the oven unless explicitly rated oven-safe. Reheating times are estimates; a food thermometer is the final check.

Thank you for letting Delta Blues BBQ be part of your Thanksgiving table!