DELTA BLUES BBQ

THANKSGIVING SMOKED TURKEY

REHEATING & SERVING GUIDE

Your turkey is fully smoked and cooked. Follow these instructions to reheat it safely while keeping it juicy and delicious.

1 KEEP IT COLD

Refrigerate your turkey promptly at **40°F or below** until ready to reheat. If you will not use it within **3–4 days**, freeze it. Do not leave it at room temperature for more than 2 hours.

2 REHEAT IN THE OVEN

• **Preheat oven to 325°F.** Remove all packaging. Place the turkey breast-side up in a roasting pan.

• Add approximately **1 cup of broth or water** to the bottom of the pan (not over the skin). Cover the pan tightly with aluminum foil.

• Heat until a food thermometer inserted into the **thickest part of the breast and thigh**, avoiding bone, reads **165°F**. Check multiple spots.

• Reheating time varies greatly with turkey size, starting temperature, and oven. **Use the thermometer, not the clock,** to determine when it is ready.

3 REST, CARVE & ENJOY

Remove from the oven, let rest for about **10–15 minutes**, then carve and serve. Spoon warm pan juices over the slices for extra moisture. For softer skin, keep covered; for crisper skin, briefly uncover near the end while watching closely.

LEFTOVERS & FOOD SAFETY

Refrigerate leftovers in shallow containers within **2 hours** of serving. Enjoy refrigerated leftovers within **3–4 days**, or freeze for later. Reheat leftovers to **165°F**.

IMPORTANT: These directions are for a fully cooked, refrigerated turkey. If your turkey was supplied frozen, thaw it safely in the refrigerator before reheating. Never thaw on the counter.

THANK YOU FOR MAKING DELTA BLUES BBQ PART OF YOUR THANKSGIVING!

From our pit to your table — Happy Thanksgiving!