

Whole Roasted Turkey

Reheating Instructions

Preheat oven to 300° F

From room temperature, cover and place in oven

All Turkeys are cooked to internal temperature of 160°

For Purposes of Reheating: From a refrigerated state, heat aluminum pan at 300° for 45 min. to 1 hour and reaches approx. 150° or desired eating temperature is reached.

Uncover and serve with Kenrick's Giblet Gravy

Kenrick's Meats
Olde Tyme Butcher Service



Smoked Turkey

Reheating Instructions

Preheat oven to 275° F

From room temperature, cover and place in oven

Heat for approx. 45min - 1 hours, until desired eating temperature is reached - Your Smoked turkey is already fully cooked, do not over heat

Uncover and serve with Honey Mustard Dipping Sauce

Enjoy!

Kenrick's Meats
Olde Tyme Butcher Service



Deep Fried Turkey

Reheating Instructions



Preheat oven to 275° F

From room temperature, cover and place in oven

Heat for approx. 45min - 1 hours, until desired eating temperature is reached - Your Deep Fried turkey is already fully cooked, do not over heat

Uncover and serve with BBQ Dipping Sauce

Enjoy!

Kenrick's Meats
Olde Tyme Butcher Service



HEATING
INSTRUCTIONS FOR
**SIDE
DISHES**

Delicious Homemade Side Dishes "From Our Kitchen to Yours"





- | | | |
|---|--|---|
| <input type="checkbox"/> Irish Buttered & Parslied Potatoes | <input type="checkbox"/> Roast Corn w/Green and Red Peppers and Onions | <input type="checkbox"/> Mashed Sweet Potato Casserole |
| <input type="checkbox"/> Roasted Rosemary Red Skin Potatoes | <input type="checkbox"/> Creamed Style Corn | <input type="checkbox"/> Flame Roasted Sweet Potatoes Coated in Maple Syrup |
| <input type="checkbox"/> Buttered or Garlic Mashed Potatoes | <input type="checkbox"/> Whole Kernel Corn | <input type="checkbox"/> Whole Yams in Brown Sugar with Pecans |
| <input type="checkbox"/> Twice Baked Potatoes | <input type="checkbox"/> Corn on the Cob | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> Green Bean Almondine Casserole | <input type="checkbox"/> Poultry/Cornbread Stuffing | |
| <input type="checkbox"/> Molasses Baked Beans | <input type="checkbox"/> Mixed Vegetables | |
| <input type="checkbox"/> Broccoli Cheese and Rice Casserole | <input type="checkbox"/> Vegetarian Baked Beans | |
| <input type="checkbox"/> Carrots Amaretto | | |

1. Preheat oven to 300°
2. From a refrigerated state, reheat contents to 140° or until desired temperature is reached. (Approx. 1 to 1½ hours)
3. Enjoy!

Keep Product Refrigerated or Frozen (If frozen, thaw before heating)

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

-  Keep refrigerated or frozen. Thaw in refrigerator or microwave.
-  Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
-  Cook thoroughly.
-  Keep hot foods hot. Refrigerate leftovers immediately or discard.

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