

Reheating Instructions

Whole Turkey:

Preheat oven to 325 degrees. Add 1 cup of turkey stock to the foil pan and cover tightly with aluminum foil. Cook for 45 minutes to one hour.

Check internal temperature using a meat thermometer after 30 minutes. Temperature should be taken at the deepest point in the thigh and the deepest point of the breast.

Turkey can be reheated to your desired internal temperature (we recommend 140 degrees)

Pulled/Carved Turkey:

Preheat oven to 300 degrees. Add 4oz turkey stock to foil pan and cover tightly with aluminum.

Reheating should take 15-20 minutes. We recommend checking after 15 minutes for an internal temperature of 140 degrees.

Sides and Gravy:

Reheat in a saucepan over medium heat, stirring in 2oz of turkey stock per pint, until desired temperature and consistency is reached.