



take home holiday REHEATING INSTRUCTIONS

SIDE DISHES

Pre-Heat oven temp to 350 degrees (conventional oven / convention bakes in shorter time)

*****Please closely monitor for optimum quality*****

FULL PANS 30-60 mins (depending on oven) / HALF PANS 20-40 mins (depending on oven)

Green Beans

Mac & Cheese - Add Mac Crumbs when done baking and brown off for 5 mins

Boudin Rice Dressing

Smoked Corn Grits

Sweet Potato Casserole – Add marshmallows and pecans if desired

Cream Spinach

Cauliflower au gratin – Add crumbs when done baking and brown off for 5 mins

SMOKED TURKEY

For best results, allow 3 ½ hours total time to reheat City Pork's Whole Smoke Turkey. Reheating the turkey in a hurry may dry the meat. Follow just 3 simple steps to bring back the love on your holiday table.

1. Remove turkey from the fridge and let stand for at least 1hour at room temperature before placing in the oven
2. Remove the foil cover, pour a shallow layer of water or chicken stock in the bottom of the turkey pan. Preheat oven to 325
3. Place the uncovered turkey in the oven and set timer for 1 ½ hours. When the timer expires drape a sheet of aluminum foil over the top of the turkey. Set the timer for 1 additional hour. Reheat your smoked turkey to an internal temperature of 145 degrees Fahrenheit. To measure temperature, place a meat thermometer next to the thigh bone.

****For crispy skin on the turkey breast, take the foil off during the last 10 minutes of reheating****

NOTE FROM PIT BOSS DAVE: City Pork's Smoked Turkeys have been brined with apple cider and special seasoning for added flavor and to help retain moisture during the smoking and reheating process. Your fully cooked turkey was smoked with Pecan wood for over 4 hours. The brining and smoking process enables dark poultry meat (thigh and leg) to retain its natural red pigment often associated with under-cooked meat., Don't be alarmed by this color, as it is a natural color and safe to eat.

SMOKED BRISKET

Low heat to desired warmth of the brisket. Suggested for 1hr at 225 degrees. For faster heating, cover at any temperature higher than 225 degrees. Cover is recommended in both applications.

BREAD PUDDING

Half Pan: Place into 350 degree oven for 20-30 minutes. Check center of bread pudding; if center is not completely warm, heat for another 5-10 minutes.

Full Pan: Place into 350 degree oven for 35-40 minutes. Check center of bread pudding; if center is not completely warm, heat for another 5-10 minutes.

Happy Thanksgiving & Happy Holidays

The City Group Hospitality Family



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