

Thank you for ordering your holiday meal from us! We've worked hard to prepare your meal for you. Everything has been fully cooked (unless otherwise noted below) and just needs to be reheated. The instructions below are guidelines, and reheating times may vary depending on your oven. For food safety, using a food thermometer, please be sure to reheat all items to 165 degrees prior to service. Enjoy!

WHOLE SMOKED DUCK

Your Whole Duck has been cooked to MEDIUM (135 degrees) then cooled. Unlike other poultry, duck should not be reheated to 165, or you risk overcooking it, making it tough. To re-heat your duck, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Place the duck in provided pan uncovered for 15 minutes. If you'd like to add the Chipotle Cherry Glaze, warm in the microwave, then drizzle of the duck and cook for another 10-15 minutes, or until the internal temperature in the breast reaches 145 degrees. Let rest uncovered for 15-20 minutes prior to serving.

BONELESS LEG OF LAMB

Your Lamb has been cooked to MEDIUM-RARE (125 degrees) then cooled. To re-heat your Lamb, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Place the leg of lamb in provided pan uncovered for 30-45 minutes, or until the internal temperature reaches your desired doneness (Medium Rare: 115, Medium 125, Medium Well 135, Well 145). Let rest uncovered for 20 minutes prior to serving.

PRIME RIB

Your Prime Rib has been cooked to RARE (115 degrees) then cooled. To re-heat your Prime Rib, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Place Prime Rib in provided pan covered for 1 hour, then uncover for 15-20 minutes, or until the internal temperature reaches your desired doneness (Medium Rare: 115, Medium 125, Medium Well 135, Well 145). Let rest uncovered for 30 minutes prior to serving.

SMOKED HAM

To re-heat your ham, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your ham will come in a pan, place in the oven for 45-60 minutes, or until an internal temperature of 165 degrees, to ensure the ham is fully reheated. If you'd like to add the Dijon Maple Glaze, warm it in the microwave for 30-45 seconds, then apply it liberally across the top of the ham and then let sit for another 15 minutes in the oven. Remove your ham from the oven and you are ready to serve!

SMOKED WHOLE TURKEY

YOUR TURKEY HAS BEEN PREVIOUSLY COOKED TO A MINIMUM INTERNAL TEMPERATURE OF 165 DEGREES TO ENSURE FOOD SAFETY. BECAUSE THIS IS A SMOKED TURKEY, IT IS NORMAL FOR A PINK SMOKE RING TO HAVE FORMED DURING THE COOKING PROCESS WITHIN THE TURKEY.

To re-heat your turkey, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your turkey has been packaged inside an oven safe bag to ensure it maintains its moisture during the re-heating process. Make sure the oven bag is sealed, and then place the pan with the turkey inside of the bag into your oven for 1-1:30 hours (or until breast reaches an internal temperature of 165). If you would like to crisp the skin, open the bag after 45 minutes and apply spray butter or olive oil letting it set on top of the turkey for the remaining 15-30 minutes in the oven. Once the turkey breast reaches 165 degrees, remove from the oven, let rest for 15-20 minutes, and you are ready to serve!

COMPETITION BRISKET FLAT

To re-heat your brisket, leave the brisket in the vacuum sealed bag that it came in. Place brisket in the oval pan provided. Boil a pot of water and pour on top of the brisket, completely submerging it in boiling hot water. Cover the pan with foil, then place in the oven at 350 for 30-40 minutes. This method will ensure even reheating of this fully cooked piece of meat without drying it out. If upon removal, the meat in the middle still feels very tough when feeling it still in the bag, continue for another 10 minutes. Once you puncture the vacuum sealed bag, DO NOT put back into the water as you will let water into the bag with the brisket. If upon unwrapping, the brisket remains not to 165 internal, wrap tightly in foil and place back in the oven until it reached 165. Note – when serving, be sure to slice across the grain of the meat with slices the size of a #2 pencil thick to ensure proper tenderness when enjoying.

COLD, VACUUM SEALED BBQ (EXCLUDING RIBS)

If you had your BBQ vacuum-sealed and served cold, leave the BBQ in the vacuum sealed bag that it came in. Boil a pot of water and submerge the BBQ in the hot water for 15-20 minutes. This will keep the moisture in your BBQ as you reheat it evenly. IF THE BAG IS BROKEN, or a hole has been punched into it, DO NOT PUT BBQ IN WATER. In such case, wrap the BBQ tightly in foil and place in the oven at 350 for 25-30 minutes, or until it reaches 165.

RIBS

If you had your Ribs served cold, wrapped in foil in a vacuum-sealed bag, remove the ribs from the plastic bag, but leave in the foil. Place in the oven at 350 degrees, meat side down, for 25 minutes, or

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until the meat between the bones is 165 degrees. Remove from oven and let sit in foil for 5 minutes before unwrapping and serving.

BUTTERNUT SQUASH SOUP, CREAMED SPINACH, GRAVY, AU JUS, AND COLLARD GREENS

To re-heat these items, place your item in a medium sized sauce pot and place on the stove over medium heat for 8-12 minutes, stirring occasionally, until hot.

*Note for the collard greens: do not let the liquid boil as this could lead to the greens becoming salty and/or too spicy. If this happens, simply stir some hot water into the pot.

STUFFING, MAC & CHEESE, GREEN BEAN CASSEROLE

To re-heat these items, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your items have been packaged in an oven safe tin, making them easy for you to re-heat. Place the sealed container, to maintain moisture, in the oven for 20 minutes. Then remove the top, stir, and cook for another 10 minutes to get a nice crisp topping. After 30 minutes, remove them from the oven and you are ready to serve! For Green Bean Casserole, top with provided fried onions.

MASHED POTATOES & BRUSSEL SPROUTS

To re-heat these sides, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your sides have been packaged in an oven safe tin, making them easy for you to re-heat. Place the sealed container, to maintain moisture, in the oven for 20 minutes. Then remove the foil, stir, then re-cover and cook for another 10 minutes. After 30 minutes, remove them from the oven, toss with accompanying sauce (brussels only) and you are ready to serve!

BOURBON SWEET MASHED POTATOES

To re-heat the sweet potatoes, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your sweet potatoes have been packaged in an oven safe tin, making them easy for you to re-heat. Place the sealed container, to maintain moisture, in the oven for 20 minutes. Then remove the lid and stir. Check internal temperature to ensure heated prior to adding toppings. If you added the marshmallow or pecan crunch topping, add those to the top of your sweet potatoes and then cook for another 10 minutes uncovered to get a nice crisp topping. After 30 minutes, remove the sweet potatoes from the oven and you are ready to serve!

DUCK FAT POTATOES

To re-heat the duck fat potatoes, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your potatoes have been packaged in an oven safe tin, making

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them easy for you to re-heat. Place the container, uncovered, in the oven for 20 minutes. Stir, then continue until potatoes reach 165 degrees, then remove from oven and enjoy! We recommend drizzling any duct fat that may be in the bottom of the pan over the potatoes as you serve them.

CORNBREAD

Your cornbread comes UNCOOKED to ensure it's fresh for service. To bake, pre-heat your conventional oven to 375 degrees. If you are using a convection oven, heat to 350 degrees. Place the pan into the oven and cook for 18-20 minutes, or until done. Doneness can be checked by putting a toothpick into the bread and it coming out clean, without any batter on it. Remove from the oven, cut, and serve hot.

PIES and BREAD PUDDING

To re-heat your pie, pre-heat your conventional oven to 300 degrees. If you are using a convection oven, heat to 275 degrees. Place your pie, uncovered, into the oven for 20-25 minutes to warm; the bread pudding will take 30-40 minutes due to its size. Once warm, remove from the oven and serve immediately. For the bread pudding, the white chocolate ganache should be microwaved 1-2 minutes until syrup like, then can be drizzled on top when ready to serve.