

WITT PIT BBQ

Reheating Instructions

All items will be cold upon pickup. Please make arrangements to refrigerate your items within 2 hours to guarantee freshness and safety. Please keep in mind oven temps vary greatly. These are suggested heat times...use your judgment and meat thermometers for best results.

All items are set for 350 degree oven (except regular smoked meats-see below)

Whole Turkey: Preheat your oven to 350'. For your convenience your turkey is wrapped with foil in a baking pan. Unwrap your turkey and place in the baking pan, add 2 cups of water to the bottom of the pan and cover with foil. Cook time depends on weight and Ovens vary greatly. Give yourself a few hours to heat. Bake for about an hour to hour and a half or more if needed. Check it after an hour to see how Tom's doing. I like to rub a little butter on the skin to make it tasty and juicy. Turkey should reach 160 degrees at the thigh bone when it's ready. (You'll need a meat thermometer for best results as OVENS VARY GREATLY !!)

Breasts should take around 45 mins to an hour + to heat depending on weight.

Reheating Smoked Meats-

This can be tricky & depends on weight and your oven. Do not overheat. Heat Low and Slow at 300' until internal temps reach 165. Remember meat is pre-cooked, just needs warming. Add a little water to the bottom of the pan to help retain moisture.

Side Dishes : Remove any Plastic and bake covered @ 350' until internal temp reaches minimum 145

**below are estimates – ovens vary

Green Beans (small pan) 30-45 mins

Dressing (small pan) 30-45 mins

gravy (30 mins)

Mac and Cheese (small pan) 45ish mins

Buttered Red potatoes (small pan) 45- 1 hour +

**internal temp of heated sides should be 145+

We do not recommend that you consume foods that have been held between 41 degrees and 135 degrees for longer than 2 hours, as their safety can't be assured. All products should be cooked to reach an internal temp of 165 degrees.