

A-Que Listers Whole Smoked Turkey

Instructions for Reheating A-Que Listers Smoked Turkey

For best results allow 3½ Hours total time to reheat A-Que Listers Whole Smoked Turkey. Reheating the turkey in a hurry may dry the meat.

Follow just 3 simple steps to bring back the love on your Thanksgiving table.

1. Remove turkey from the fridge and let it stand for at least 1 hour at room temperature before placing it 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 the oven to 325.
3. Place the uncovered turkey in the oven and set the timer for 1½ 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 150. To measure temperature, place a meat thermometer next to the thigh bone.

A- Que Listers Cajun Deep Fried/Smo-Fried Turkeys

A-Que Listers Cajun Deep Fried Turkeys

Re-heating Directions

Place Turkey in preheated 250 degree oven for 30 minutes (For 12-14 lb.

Turkey) *Â (Time may vary depending on size of Turkey)*

Microwave Re-Heating

Remove foil from around the Turkey.

Place a damp cloth around turkey and heat for 10-15 minutes.

If the Turkey is sliced, place in microwave safe dish and place loosely crumpled damp paper towels on top of Turkey.

(Time may vary according to size of Turkey and microwave watt)

NOTE:

Remove the Turkey from the refrigerator 3-4 Hours Before Reheating to allow it to come to room temperature. This will decrease the amount of time it takes to reheat your Turkey.

SPECIAL NOTE:

Like Oven Roasted Turkeys All deep fried Turkeys will loose 40-50% of their body weight after cooking.

A-Que Listers Smoked Meats Re-Heating Instructions

Re-heating A-Que Listers Smoked Whole Beef Brisket

- ✓ Remove meat from the fridge and let it stand for at least 1 hour at room temperature before placing it in the oven.
- ✓ Preheat Oven to 300. **“Brisket Broth has been placed at the bottom of the pan”**
- ✓ Place the covered meat in the oven and set the timer for 1 hr. When the timer expires, check to make sure your meat is hot.

Re-heating A-Que Listers Smoked Pork Ribs

- ✓ Remove meat from the fridge and let it stand for at least 1 hour at room temperature before placing it in the oven.
- ✓ Preheat Oven to 350.
- ✓ Place the covered meat in the oven and set the timer for 1 hr 15-30 mins. When the timer expires, check to make sure your meat is hot.

Re-heating A-Que Listers Smoked Cajun Links.

- ✓ Remove meat from the fridge and let it stand for at least 1 hour at room temperature before placing it in the oven.
- ✓ Preheat Oven to 350.
- ✓ Place the covered meat in the oven and set the timer for 1 hr 15-30 mins. When the timer expires, check to make sure your meat is hot.

Re-heating A-Que Listers Smoked Chicken.

- ✓ Remove meat from the fridge and let it stand for at least 1 hour at room temperature before placing it in the oven.
- ✓ Preheat Oven to 350.

✓ Place the covered meat in the oven and set the timer for 1 hr 15-30 mins. When the timer expires, check to make sure your meat is hot.

Re-heating Side Items.

✓ Preheat Oven to 350.

✓ Remove lid (Small Size) or foil lid (Family Size).

✓ Place in the oven & bake for 40 minutes or until hot to the center.

Thank You for your order. ***“Where we specialize in smoking meat.”***