

EASY REHEATING 1-2-3s

You and your loved ones are just an hour or two away from the big love that is your Southern feast.

1 First, keep a wooden spoon handy. You've got just a thing or two to get everything ready but the aroma will entice your guests to sneak in to sample the deliciousness. Discourage them with the aforementioned wooden spoon. **2** Second, that dial on your oven just may be a liar. If you've got an actual meat thermometer, go ahead and use it. Heat your meat to an internal temperature of 165 degrees. If you don't have enough oven space for everything, use your grill for sides. **3** Third, pour yourself a libation and relax. Set aside an hour to get everything reheated. May also improve your aim with said spoon—people can't help themselves around BBQ. With love, **THE BLUE RIBBON CREW**

PINK MEAT & THE HOLY SMOKE RING

First-timers are sometimes troubled by pink meat, worrying it's under-cooked. Fear not child, this is the Holy Smoke Ring and the signature of true BBQ pit masters. When wood smoke interacts with the meat's moisture, it turns pink. It represents hours and hours of slow smoking and genuine savor flavor.

Whole Smoked Turkeys

Preheat oven to 350°F. Remove from plastic bag but leave in foil. Place in oven-safe pan. Add 2 cups of water and heat in oven approximately 120 minutes.

Smoked Turkey Breast

Preheat oven to 250°F. Leave in plastic bag and wrapped tightly with foil. Place in oven-safe pan and heat in oven approximately 90 minutes.

Smoked Turkey Legs

Preheat oven to 250°F. Leave in plastic bag and wrapped tightly with foil. Place in oven-safe pan and heat in oven approximately 60 minutes.

Smoked Ham

Preheat oven to 250°F. Leave in plastic bag and wrapped tightly with foil. Place in oven-safe pan and heat in oven approximately 60 minutes.

Smoked Pork Loin

Preheat oven to 250°F. Leave in plastic bag and wrapped tightly with foil. Place in oven-safe pan and heat in oven approximately 90 minutes.

Homemade Gravy or Turkey Stew

Transfer to 2 quart sauce pan and heat uncovered on medium-low heat, stirring occasionally until simmering. Serve immediately.

Side Dishes

Preheat oven to 250°F. Keep pan covered and heat in oven approximately 45 minutes. For smaller portions, use preferred heating dish in microwave, in oven, or on stovetop.



OVEN TEMPERATURES VARY. ALL ITEMS MUST BE REHEATED TO AN INTERNAL TEMPERATURE OF 165° F.

Visit blueribbonbbq.com/allergy for allergy information.