

REHEAT A WHOLE SMOKED TURKEY

PREP TIME:
5-10 minutes

ACTIVE TIME:
2-3 hours

REST TIME:
15-20 minutes

WHAT YOU'LL NEED

- **1836 Butchers** Smoked Whole Turkey
- 1-2 Cups Water or Chicken Broth
- Few Sprigs of Fresh Herbs or Wedges of Orange or Lemon (*optional*)
- Shallow Roasting Pan or Baking Dish
- Roasting Rack
- Aluminum Foil
- Meat Thermometer (digital probe)

NOTES

DO NOT stuff the turkey. Since the smoked turkey is already fully cooked, it would be overcooked and dry by the time the stuffing is cooked through. Bake the stuffing separately in a casserole dish.

If you are using a leave-in thermometer, place the probe in the thickest part of the turkey before covering it with foil. Be sure to leave the probe wire outside of the foil so you can connect it to the external monitor to keep an eye on the temperature of the turkey.



INSTRUCTIONS

- 1 Preheat the oven to 325°F and adjust the oven racks to make room for the roasting pan.
- 2 Set the roasting rack in the pan and pour the water or broth into the bottom of the pan. Place the turkey on the rack, breast side up. Cover the pan with foil and seal around the rim.
- 3 Heat the turkey for 2 to 3 hours or until the internal temperature reaches 165°F.
- 4 Remove the turkey from the oven and let it rest for 15-20 minutes to redistribute the juices before carving.

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BUTCHERS

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