

ROTISSERIE

TURKEY

HOLIDAY PACKAGE



If serving your turkey within a 2 hour time period, set oven to 140°-150°F to hold everything hot and ready-to-serve.

If serving your turkey the next day, or longer than 2 hours after pickup, refrigerate any side dishes. Then, carve the turkey, cutting the breast meat off the bone, leaving the legs and wings whole. Refrigerate.

If your order was picked up cold, place everything (turkey, stuffing, sides) except cobbler and rolls, into oven set at 350°F. Heat for 1 hour or until 165°F.

Reheating a whole turkey **IS NOT RECOMMENDED!** Cut meat off the bone and carve as you would a hot turkey. Reheat in foil-covered pan in 350°F oven until hot.

Refrigerate all leftovers in shallow containers.

SAFE FOOD HANDLING: When reheating leftovers, be sure to heat foods, such as stuffing, potatoes and casseroles, to an internal temperature of 165°F.



COWBOY CHICKEN
WOOD FIRE ROTISSERIE