THANKSGIVING | REHEATING INSTRUCTIONS

Thank you for bringing The Smoke Shop BBQ to your table. Everything is fully cooked and packed cold. The times below are estimates for refrigerated food; use a food thermometer to confirm the center reaches 165°F. Larger portions and fuller pans take longer.

Before you begin

- Keep refrigerated at 40°F or below.
- Check heating times on all dishes in advance to plan
- Preheat oven to 325°F.
- Remove plastic packaging before heating.
- Cover foods with foil to retain moisture.
- NEVER microwave aluminum pans or foil. Transfer portions to microwave-safe dishes.
- Refrigerate leftovers within 2 hours.

SMOKED MEATS | Oven preferred

WHOLE SMOKED TURKEY

Place breast-side up in a roasting pan with ½–1 cup water or stock. Cover loosely with foil and heat at 325°F for approximately 1½–2½ hours. Remove foil for the final 15–20 minutes. Check the thickest breast and thigh for 165°F. Rest 10–15 minutes before carving.

WHOLE SMOKED BRISKET

Keep whole. Wrap tightly in foil, sealing all edges. Place on a rack over a rimmed baking sheet and heat at 325°F for approximately 2–3+ hours, depending on size. Check the center for 165°F. Rest sealed for 20–30 minutes. Reserve juices and slice across the grain just before serving. Do not slice before reheating.

CARVED TURKEY BREAST, TURKEY THIGHS & HONEY THYME PORK LOIN HAM

Arrange in an oven-safe pan with a splash of water, stock, or gravy. Cover tightly with foil and heat at 325°F for 20–35 minutes (small portions) or 35–50 minutes (larger pans). Check several spots for 165°F.

Microwave option for individual portions: Transfer to a microwave-safe dish, cover loosely, and heat at 50–70% power in 1-minute intervals, rearranging between intervals.
Rest 1 minute and check temperature.
Note: A pink hue in smoked turkey or pork is normal. Always rely on temperature, not color.

SIDES

CREAMY & KIDS MAC AND CHEESE / MASHED SWEET POTATOES

Oven: Cover with foil. Heat at 325°F for 20–30 minutes (small) or 35–55 minutes (large), until 165°F. Stir halfway; add milk to mac if needed.
Microwave: Cover loosely and heat in 60–90 second intervals, stirring, until 165°F. Transfer to a microwave-safe dish.
Add candied pecans to sweet potatoes after heating.

TEXAS TOAST & BURNT ENDS STUFFING

Oven: Cover with foil. Heat at 325°F for 25–35 minutes (small) or 40–60 minutes (large), until 165°F. Add stock or water if dry. Uncover for the final 5–10 minutes for a crisp top.
Microwave: Transfer to a microwave-safe dish, add a splash of stock or water, cover loosely and heat in 60–90-second intervals, stirring, until 165°F.

BRUSSELS SPROUTS WITH RED ONION JAM

Oven: Spread sprouts in a shallow pan, uncovered. Heat at 325°F for 15–25 minutes (small) or 25–40 minutes (large), stirring once, until 165°F.
Microwave: Cover loosely and heat in short intervals, stirring, until 165°F.
Keep jam separate. Spoon over hot sprouts before serving.

THE LITTLES FEAST

CHICKEN NIBBLERS

Spread in a single layer on a tray. Heat at 325°F for 12–20 minutes, until 165°F and crisp.
Microwave option: Heat on a microwave-safe plate in short intervals until 165°F (breading will soften).
KIDS MAC & CHEESE: Follow mac and cheese instructions above.

FINISHING & SERVING

BREADS & CONDIMENTS

CORNBREAD & HONEY SEA SALT BUTTER

Wrap cornbread in foil and warm at 325°F for 8–12 minutes. Microwave under a damp paper towel in 10–15-second intervals. Cut and spread generously with room-temperature butter.

BIG MARTY'S SLIDER BUNS

Warm, wrapped in foil at 325°F for 5–8 minutes, or microwave under a damp paper towel in 10–15-second intervals. These are also great at room temperature.

THAT GRAVY

Warm in a saucepan over medium-low heat, stirring until boiling. Thin with water or stock if needed. Microwave option: Transfer to a microwave-safe bowl, cover loosely, and heat in 30–60 second intervals, stirring until bubbling.

CRANBERRY SAUCE

Serve chilled or at room temperature. To warm, heat in a saucepan over low heat or microwave in 20–30 second intervals.

SWEET VICTORY BBQ SAUCE

Serve at room temperature or warm gently in a saucepan over low heat. For microwave use, transfer to a microwave-safe bowl and heat in short intervals, stirring.

DESSERT

PUMPKIN SPICE BUTTER CAKE

Best served at room temperature. Remove desired portions from refrigeration 30–60 minutes before serving. For a warm center, microwave an individual slice for 8–12 seconds.

FOOD SAFETY

- All reheated savory foods must reach 165°F internally. Always use a food thermometer.
- Never microwave foil, metal, or aluminum pans. Use microwave-safe glass or ceramic.
- Reheat whole turkey and brisket in the oven, not the microwave.
- Never reheat cold food in a slow cooker or chafing dish.
- Refrigerate leftovers within 2 hours. Use within 3–4 days or freeze.

QUESTIONS?

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Thank you for choosing The Smoke Shop BBQ.

Have a wonderful Thanksgiving!