

Re-warming Turkeys

Leave out room Temperature approx. 2hrs
(Very Important to bring to room temperature)*

- Preheat oven 300°
- Put 1 cup water or chicken broth in bottom of the turkey pan.
- Tent Aluminum foil over the Turkey; covering completely
- Continue to baste every 15-20 minutes
- Remove tent last 15 minutes to brown skin (optional)
- 8-12lbs., warm approx. 60 min
- 14-18lbs., warm approx. 90min
- 18lbs.+, warm approx. 120mins

**Please note all ovens vary, Turkeys are fully cooked and only need to be warmed.*