

REHEATING INSTRUCTIONS

Half Ham

- Preheat oven to 325 degrees
- Leave ham in oven bag & foil pan
- Heat ham for 2.5 hours or until an internal temperature of 140 degrees is reached.

Whole Ham

- Preheat oven to 300 degrees
- Leave ham in oven bag & foil pan
- Heat ham for 4 hours or until an internal temperature of 140 degrees is reached.

Smoked Whole Turkey

- Preheat oven to 325 degrees
- Leave turkey in oven bag & foil pan
- Heat turkey for 1.5 to 2 hours or until an internal temperature of 140 degrees is reached in thigh.

Smoked Turkey Breast OR Apple Cured Pork Loin

- Preheat oven to 325 degrees
- Leave turkey in oven bag & foil pan
- Heat turkey for 1 to 1.5 to hours or until an internal temperature of 140 degrees is reached.

Whole Brisket

- Preheat oven to 325 degrees
- Leave Brisket in oven bag and foil pan
- Heat brisket for 8-10 minutes per lb or until an internal temp of 140 degrees is reached.

1/2 Prime Rib

- Preheat oven to 325 degrees

Medium Rare – Remove from bag & place in foil pan.

- Heat for 1.5 to 2 hrs or until an internal temperature of 120 degrees is reached.

Medium Well – Leave in bag & foil pan.

- Heat for 2+ hours until an internal temperature of 145 degrees is reached.

Whole Prime Rib

- Preheat oven to 275 degrees

Medium Rare – Remove from bag & place in foil pan.

- Heat for 2.5 to 3 hours or until an internal temperature of 120 degrees is reached.

Medium Well – Leave in bag & foil pan.

- Heat for 3+ hours until an internal temperature of 145 degrees is reached.

Important Note - If you are cooking several dishes in your oven, cooking time may increase.

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Ribs

Oven – Preheat oven to 275 degrees.

- Place frozen ribs on cookie sheet and leave in plastic wrap. Bake for 1 hour or until warm.

If ribs are thawed, bake in oven on cookie sheet for approximately 40 minutes.

Microwave – Place frozen ribs wrapped in plastic wrap in microwave for 5 to 6 minutes.

Side Dishes

- Preheat oven to 325 degrees

Quart - Bake for 25 to 30 minutes

2 Quarts (1/2 pan) - Bake for 35 to 45 minutes

1 Gallon (deep 1/2 pan) - Bake 1.5 to 2 hours

- Bake dishes covered but uncover for the last 20 minutes for better browning.

Bulk Meat

Preheat Oven or Roaster to 250 degrees.

Cryovac bags are heat resistant up to this point, do not exceed 250 degrees or bag may melt.

Wrap Cryovac bag full of meat in foil so it is completely covered.

Put in Oven or Roaster for the following times:

1 lb package1 hr

2 lb package..... 2 hrs

3lb packages2.5 hrs

4lb packages 3 hrs

5lb packages3.5 hrs

When fully heated (oven temps may vary), unwrap foil, cut open bags and empty into serving dish.

If emptying back into Roaster, reduce temp to 150 degrees for proper holding.

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