

Ted's BAR-B-Q

How to Prepare Your Delicious Ted's Bar-B-Q Smoked Turkey

Our smoked turkeys are fully cooked and smoked to an internal temperature of 165 degrees. This means that your Ted's Bar-B-Q smoked turkey is ready to eat hot or cold as desired.

Reheating & Serving Suggestions

To serve the whole smoked turkey, keep wrapped in the oven bag provided and follow the instructions below:

1. Cut six small slits ($\frac{1}{2}$ inch each) in top of bag to allow steam to escape.
2. Place in 2 inch deep pan and tuck ends of bag in pan.
3. Place pan in oven, allowing room for bag to expand during cooking without touching heating elements, walls or racks. Bag should not hang over pan.
4. Heat in oven to 350 Degrees, approximately 1 hour 30 minutes depending on your oven.
5. Since Ted's Bar-B-Q Smoked Turkeys are fully cooked you can enjoy them cold. If you prefer your Ted's Turkey hot heat to an internal temperature of 165 degrees.
6. To serve carefully cut open top of oven bag. Remember always support bag with pan.
7. Enjoy!