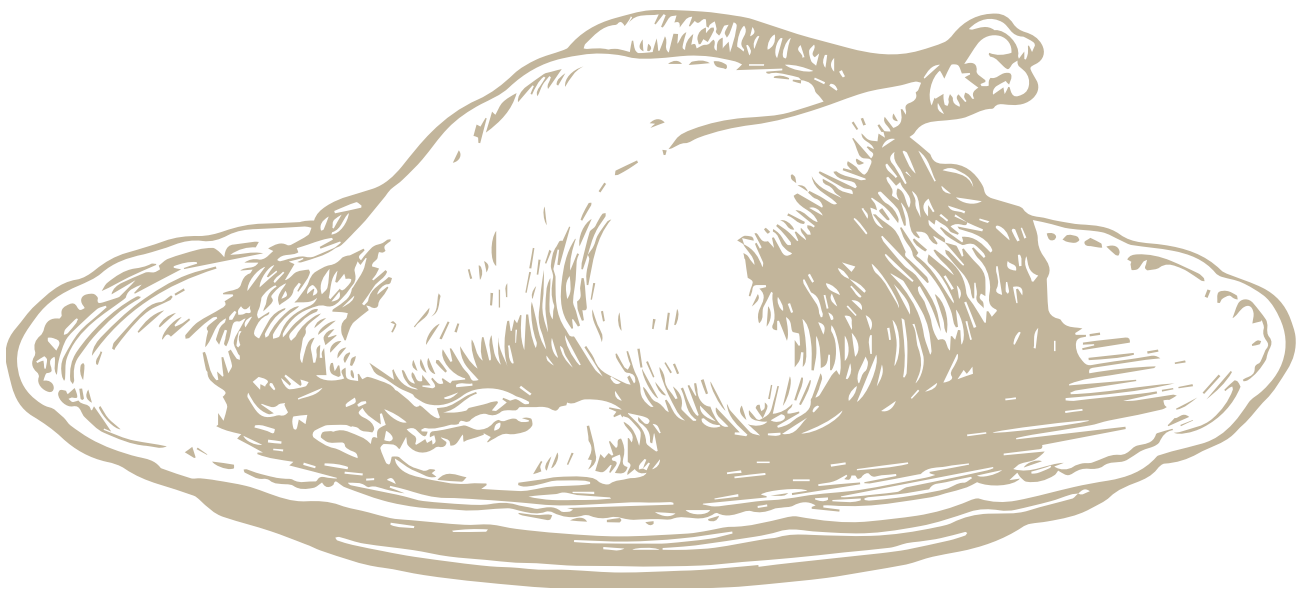




# Turkey Reheat

- Pre-heat oven to 250 degrees
- Lift corner of tin foil and add 1 quart of liquid (examples: water, apple cider & water, or apple cider & white wine). Note: it's safe for the plastic wrap to go in the oven as long as it does not hang down the side of the pan and is covered by the foil.
- Refold corner of tin foil to seal turkey
- Place wrapped turkey in 250 degree oven for 2-2.5 hours
- Remove foil and plastic
- Turn oven up to 350, baste with butter for remaining 30 minutes





## REHEATING INSTRUCTIONS

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### PROTEINS

#### **BABY BACK OR SLOPPY SPARE RIBS**

Place rack of ribs on a roasting pan with 1/4 inch of warm water underneath. The water should not touch the ribs. (If you don't have a roasting pan use a cookie tray, with a cooling rack on top. Put warm water on the cookie tray. The water should not touch the ribs.)

Cover with tinfoil. Heat for 60-90 minutes.

**Chris' Optional Pitmaster Tip:** Finish on the grill for perfection!

#### **SLICED ROAST BEEF OR TURKEY BREAST**

Preheat oven to 325. Cook until just heated, about 45 minutes - 1 hr.

#### **PULLED PORK, CHICKEN, BRISKET**

Take trays out of the fridge while you preheat oven to 250. Heat protein until hot, approximately 2.5 hours for a full tray or 1.5 hours for a half tray.

#### **BRATWURST & KIELBASA**

Cook at 325 until hot, approximately 45 minutes - 1 hr.

#### **BBQ & GRILLED CHICKEN**

Cook at 325 until hot, 45 minutes - 1 hr.

#### **BRISKET & BEAN DIP**

Cook at 325 until hot, 45 minutes. - 1 hr.

### NOTES

We use restaurant quality plastic wrap that can go in the oven. So, if possible, wrap your trays in the plastic wrap we provided and then tin-foil. This helps keep moisture in your food as it reheats.

### SIDES

**MAC N CHEESE  
CREAMED SPINACH  
BAKED BEANS  
COLLARD GREENS  
MASHED POTATOES  
RICE & BEANS  
LINCOLN SWEET POTATOES  
ROASTED BROCCOLI /  
CAULIFLOWER  
ROASTED CARROTS & BEETS  
GRILLED VEGETABLES**

Heat in 325 oven for 1 - 1.5 hours, until hot.

### CHAFING DISHES

- Place the base in exactly the position which you intend to use it.
- Place the chafing fuel (sterno) inside the rack and remove the can lid. \*Keep the lid in a separate location.
- Place the empty water pan in the stand and check that it is secure.
- Fill the water pan with approximately one inch of warm water.
- Light the fuel with a stick lighter, taking care to keep your hand away from the flame.
- Place the hot food pan on top of the water pan and close the lid or cover with tinfoil.

PLEASE BE CAREFUL

Sterno containers get HOT! Please Be careful; Be sure that the flame is completely out and sterno is cool before handling. Cover with lid before disposal. Keep sterno away from children!

*Thank you for choosing  
Smokin' With Chris!*