



## Big T's BBQ & Smokehouse Turkey Facts and Tips

(Please note all temperatures are measured with a food thermometer and listed here in degrees Fahrenheit)

1. Whole Smoked Turkeys are brined for 24 hours and then cooked at 225 °F until the internal temperature reaches 170°F.
2. To keep your turkey warm until serving:
  - a. The simplest method to keep your turkey warm (1 ½ to 2 hours) is to keep it covered.
    - i. Place turkey (it comes in a pan covered in foil) in a warm cooler and cover with a clean towel.
  - b. Another method is to hot hold your Turkey in the Oven:
    - i. Set your oven temperature to 140 °F
    - ii. Place your turkey (it comes in a pan covered in foil) in the oven and tent the foil
    - iii. To keep the turkey moist, pour some warm water into an oven safe dish and place the dish on a rack underneath the turkey in the oven.
3. Reheating a Whole Smoked Turkey:
  - a. The thing to remember about smoked turkey is that it is already cooked.
  - b. To re-heat: Wrap the turkey in heavy foil (this will hold in moisture and quicken the re-heating process).
  - c. Place the bird in a turkey roaster with a rack (or a foil pan with a ring of tinfoil) in the bottom.
  - d. Add enough liquid (water or poultry stock) to cover the bottom of the pan, to help keep the turkey from drying out.
  - e. Heat to an internal temperature of 165°F at an oven temperature of 325°F
  - f. Check the temperature of your turkey every thirty minutes, to not exceed the recommended temp. Turkey should take approximately 1 ½ to 3 hours to re-heat.
4. Turkey, like all cooked food, should not be left at room temperature for longer than 2 hours.
5. Cooked turkey can be kept in the fridge for 3 – 4 days.
6. Smoked turkey soup is delicious, and you can use the same recipe you would for an oven cooked turkey.

*Warm wishes and holiday cheer from our family to yours. Thank you for supporting Big T's.  
Happy Holidays!*