



BIG T'S BBQ & SMOKEHOUSE TURKEY FACTS & TIPS

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

Our whole smoked turkeys are brined for 24 hours and then cooked at 225°F until the internal temperature reaches 170°F

How to keep your turkey warm until serving:

Method 1: Using a cooler

- a. Place turkey in a warm cooler and cover with a towel.
- b. This method is suitable for short-term storage (1.5-2 hours).

Method 2: Using the oven

- a. Oven Temperature: A lower temperature of 140°F is ideal for maintaining warmth without drying out the turkey.
- b. Tenting the Foil: This will help retain heat and moisture.
- c. Adding Warm Water Beneath: This is a great way to create a moist environment and prevent the turkey from drying out.

Reheating a whole smoked turkey: Reminder that your whole turkey is already cooked

1. Wrap the turkey in heavy foil to retain moisture and speed up the reheating process.
2. Place the turkey in a roasting pan with a rack or a foil pan with a ring of tin foil in the bottom
3. Add enough liquid (water or poultry stock) to cover the bottom of the pan to help keep the turkey from drying out.
4. Heat to an internal temperature of 165°F at an oven temperature of 325°F
5. Check the temperature of your turkey every thirty minutes to ensure it doesn't exceed the recommended internal temperature.
6. The turkey should take approximately 1.5-3 hours to re-heat.

Please note: These directions are for reheating a whole turkey. If you're reheating turkey slices or leftovers, the process will be shorter and you may not need to wrap the turkey in foil.

Additional tips:

- Turkey, like all cooked food, should not be left at room temperature for longer than 2 hrs
- Cooked turkey can be kept in the fridge for 3-4 days.
- Smoked turkey soup is delicious, and you can use the same recipe you would for an oven cooked turkey.

*Sincere gratitude from our family to yours.
Enjoy your holiday meal from Big T's.*