



RESTAURANT & CATERING

## **HOW TO HEAT AND ENJOY:**

### **Smoked Turkey, Cajun-Fried Turkey or Ham**

1. Preheat oven to 250 degrees.
2. Remove packaging.
3. Cover turkey/ham tightly in foil place in 1 1/2 to 2 hours or until internal temperature reach's 140 degrees.
4. Remove turkey from oven and let rest for 10 minutes before carving.