



How to reheat a Belmont Butchery Smoked Turkey

Time:

1 - 1.25 hours for a 'small' smoked turkey

1.5 hours for a 'large' smoked turkey

1. Your smoked turkey is fully cooked and safe to eat cold or room-temperature.
2. To reheat - remove your turkey from the fridge about 2 hours before serving - leave in the foil!
3. Preheat your oven to 350 degrees.
4. Roast your turkey IN the foil, in a roasting pan for about 45 minute to an hour for a small or an hour to 1 1/4 hour for a large. This will steam your turkey with its own juices while getting warm/hot.
5. Remove the roasting pan with turkey from the oven and turn up your oven to 400 degrees. While your oven is getting hotter, open up the foil to expose the turkey and pop back in the oven for about 15 minutes. This will crisp the skin back up.
6. Transfer to a carving board and serve, it does not need to rest.

PS. save the carcass to make stock or soup!