



HEATING INSTRUCTIONS

BE SURE TO KEEP ALL FOOD ITEMS REFRIGERATED & TIGHTLY PACKAGED PRIOR TO COOKING OR HEATING.

Preheat Oven To 350°F For All Holiday Food Items. 325°F For All Seafood Items

Southern BAR-B-Q Kitchen Items

CARVED TURKEY

- Keep turkey in original packaging, with lid on.
- Heat for 1 hour and 45 minutes or until the internal temperature reaches 165°F.
- Remove from oven and let rest for 5 minutes before serving.

WHOLE ROASTED, HICKORY SMOKED OR CAJUN FRIED TURKEY

- Keep turkey in original packaging.
- Place into roasting pan and add 1 cup of water to the bottom of pan.
- Heat for 1 hour and 45 minutes or until internal temperature reaches 165°F.
- Remove from oven and let rest covered for 5 minutes before carving.

HICKORY SMOKED SLICED HAM

- Keep ham in original packaging, with lid on.
- Heat for 1 - 1 1/2 hours or until internal temperature reaches 165°F.
- Remove from oven and let rest covered for 5 minutes before serving.

8lb CHITTERLINGS

Oven: Remove from bag, place in an oven-safe pan and add cup of water. Cover with a lid. Heat for 50-60 min or until internal temp reaches 165°F.
Stove Top: Remove from bag; place in a large sauce pan or pot on medium heat for until internal temperature reaches 165°F. Stir frequently while heating.

HICKORY SMOKED CUT WINGS • 1/2 Pan Meat or Plant Tips • 1/2 Pan Oxtails

- Keep in original packaging.
- Heat for 1 hour or until the internal temperature reaches 165°F.
- Keep lid on until the last 10-15 minutes of cooking.
- Add more sauce if desired to get custom caramelization.

CHOPPED PORK, CHICKEN, OR BRISKET (PER POUND)

- Remove from packaging. Place in oven safe pan, add 1/2 cup of water and cover.
- Heat for 30-45 minutes or until internal temperature reaches 165°F.
- Keep lid on until the last 10-15 minutes of cooking.
- Add more sauce if desired to get custom caramelization.

Seafood Items (Oven Temp: 325°F)

GRILLED WHITING (OVER RICE)

- Keep food in original packaging. Add one cup of water in bottom of pan.
- Heat for 30-45 minutes until the internal temperature reaches 160°F.

GRILLED SALMON (OVER RICE)

- Keep food in original packaging. Add one cup of water in bottom of pan.
- Heat for 30-45 minutes until the internal temperature reaches 160°F.

***Disclaimers:**

If frozen, cook time may increase to two hours or more. As always, keep an eye on food while cooking. All items are fully cooked and upon heating need to have an internal temperature of 145-165°F depending on food item. DO NOT heat aluminum pans in the microwave. **REFRIGERATE OR REHEAT AFTER TWO HOURS.**

Delicious Signature Sides *Remove Outer Plastic Wrap*

CORNBREAD DRESSING

- Keep food in original aluminum pan.
- Heat covered for 1 hour or until the internal temperature reaches 145°F. (Optional: During last 10 minutes of cooking, remove lid to brown as desired.)

MAC & CHEESE

- Keep food in original aluminum pan.
- Heat covered for 45 minutes - 1 hour or until internal temperature reaches 145°F. (Optional: During last 10 minutes of cooking, remove lid to brown as desired.)

SWEET POTATO SOUFFLÉ

- Keep food in original aluminum pan.
- Heat covered for 45 minutes - 1 hour or until internal temperature reaches 145°F. (Optional: During last 10 minutes of cooking, remove lid to brown as desired.)

SASSY RICE • BAKED BEANS

Keep food in original aluminum pan. Add 1 cup of water and heat covered for 45 minutes - 1 hour or until internal temperature reaches 145°F.

COLLARD GREENS • GREEN BEANS • CABBAGE • BLACKEYED PEAS • BROCCOLI CASSEROLE

Oven: Keep food in original aluminum pan. Add 1 cup of water and heat covered for 45 minutes - 1 hour or until internal temperature reaches 145°F.
Stove Top: Remove from pan and place in saucepan. Heat on medium heat for 15-20 minutes until internal temperature reaches 145°F. Stir at least twice.

POTATO SALAD • COLESLAW • CRANBERRY SAUCE

SERVE CHILLED

HOMEMADE GRAVY (PINT)

Stove Top: Empty contents into a medium saucepan and add 1/2 cup of water. Heat on medium heat for 10 minutes. Stir frequently until internal temperature reaches 145°F.

Breads

CORNBREAD MUFFINS

- Place in oven and heat covered for 15 minutes on a roasting pan.

Desserts

GA PEACH COBBLER

- Keep food in original aluminum pan.
- Heat covered for 45 minutes - 1 hour or until internal temperature reaches 145°F. (Optional: During last 10 minutes of cooking, remove lid to brown as desired.)

HOMEMADE BANANA PUDDING • HEAVENLY STRAWBERRY SHORTCAKE

- Serve Chilled.

Whole Cakes & Pies

WHOLE CAKES

- Bring down whole cake to room temperature.
- Slice and serve!

PIES

- Bring pie down to room temperature.
- Slice and serve!

** If warm pie is desired, cover with foil & heat for 10-15 min on 350°F.*

Thank you for making This Is It! apart of your holiday season!

→ **Hashtag us on Instagram using #ThisIsItHoliday & let us see how we made your holiday easy and delicious!** ←