



## Turkey Heating Instructions

It may be served hot or cold.

To reheat, remove the wrapper and place the turkey in a shallow pan containing 2 cups of water. Cover the turkey with an aluminum foil 'tent.'

Place in a 350°F oven for 1.75-2 hours or until internal temperature reaches 140°F-145°F.

Do not stuff.

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## Prime Rib Heating Instructions

Place the roast in a pan and cover with foil. To retain the succulent quality of the meat, add a 1/4 cup of low-sodium **beef** broth. Place in a preheated 300-degree oven for approximately 20 to 30 minutes, depending on the size of the piece. Reheat to internal temp of 135-140 degrees.

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Big Daddy's BBQ is thankful to be a part of the southwest Idaho community and for our loyal supportive customers.