

**REFRIGERATE
AS SOON AS
POSSIBLE!**

THE SALT LICK

ESTD **BBQ** 1967



STORAGE AND PREPERATION INSTRUCTIONS

Our products are cured and smoked, allowing us to safely ship them to you. As an added measure, they are cryovaced and frozen. Depending on climate conditions, the meat will arrive frozen, partially frozen, or thawed. Refrigerate as soon as possible after delivery. If you will not be serving the product within a week, it should be placed in the freezer. Allow several days in the regrigerator to fully thaw. In order to retain moisture, keep sealed in original protective wrap until ready to reheat.

WHOLE TURKEY REHEATING INSTRUCTIONS

Keep wrapped until ready to retain moisture.
Place unwrapped and thawed in preheated 325-degree oven.

SUGGESTED REHEATING TIME

WHOLE TURKEY (11-13LBS) : Reheat for approximately 1 hour at 325 degrees, the internal temperature should be 160 degrees. Whole turkeys should be removed from the oven 20-30 minutes prior to carving, and allowed to set for 20-30 minutes before serving.

Cooking times and temperatures will vary from oven to oven. We suggest the use of a meat thermometer to periodically check the internal temperature of the meat starting after 1 hour.

A fully heated turkey will reach an internal temperature of 160 degrees.

To retain original smokehouse flavor and moisture, do not overheat. Cooking times and temperatures can vary from oven to oven. A meat thermometer should read 160 degrees internally when fully heated.

Enjoy your meal and thanks for choosing The Salt Lick!



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