



Dreamland BBQ Shipping Department

Reheating Your Fully Cooked Dreamland BBQ Turkey

Your fully cooked turkey may be enjoyed cold or reheated.

In the Oven

- Set the oven temperature no lower than 325 °F.
- Reheat turkey to an internal temperature of 165 °F. Use a food thermometer to check the internal temperature.
- To keep the turkey moist, add a little broth or water and cover.

In the Microwave Oven

- Cover your food and rotate it for even heating. Allow standing time.
- Check the internal temperature of your food with a food thermometer to make sure it reaches 165 °F.
- Consult your microwave oven owner's manual for recommended times and power levels.
- It would be helpful to carve your turkey before you microwave it and microwave only the carved portions.

Your business is very much appreciated- Thank you for your order!

Dreamland BBQ Shipping 108 Aquarius Drive Homewood, AL 35209
1-800-752-0544 or 205-943-0175 www.dreamlandbbq.com

DREAMLAND BARBEQUE

FULLY COOKED SPIRAL SLICED GLAZED HAM

STORING

Keep Refrigerated.

RE-HEATING METHODS:

CONVENTIONAL OVEN

Heat tightly covered with aluminum foil in 325 degree F oven for 10-12 minutes per pound.

MICROWAVE

Microwave on High for 10 minutes (2 ½ minutes for slices)

Carving Instructions:

To serve a whole ham, start cutting slices off the large (butt) end of the ham just as though it were not spiral sliced. After a few slices you'll run into the first of the spiral cuts. Then make cuts along the natural lines on the ham's surface and along the bone to remove sections of slices. Cut first along (A) and down each side parallel to the bone as far as desired. The top section of slices may then be removed. Then cut along (B) to remove the lower right section. To remove the final section, cut around the bone along line (C).



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