



Reheating instructions for a Tip Top Smoked Turkey

1. Preheat the oven to 200 degrees Fahrenheit
2. Remove the turkey from the packaging
3. Place turkey breast side down on a rack in a pan
4. Fill the pan with 3 cups of water or white wine or your choice of cooking liquid
5. Cover with foil
6. Heat through for about 1 hour
7. Turn off the oven after 1 hour, remove the foil and let sit in the oven for about 30 more minutes

Guten Appetit!