

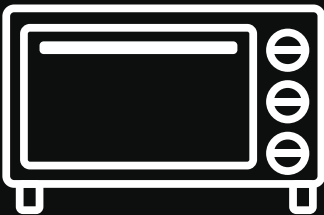
WHOLE TURKEY HEATING GUIDE

Thank you for purchasing SADLER'S SMOKEHOUSE® BBQ. To heat your product, choose your preferred cooking method and follow the directions to make sure your BBQ is as delicious as possible:



CONVENTIONAL OVEN

Preheat oven to 375°F. Remove turkey from all external packaging and place into an oven-safe dish. Add ¼ cup of water and cover with foil. Place dish in the center of the oven and heat for 12-15 minutes per pound, or until an internal temperature of 140°F is obtained. Remove product from the oven and let stand for 10 minutes, serve and enjoy! Caution: product will be hot!



CONVECTION OVEN

Preheat oven to 325°F. Remove turkey from package and place in oven safe pan with 1/4 cup of water. Cover pan tightly with foil. Place pan on center rack of oven and heat for 12 – 13 minutes per pound, or until an internal temperature of 140°F is obtained. Remove from oven and let stand for 10 minutes prior to serving. Caution: Product will be hot!

**Due to variance in appliances, heating times and/or temperatures may vary.*

In true Texas fashion we recommend eating all our products by themselves to start. The smoke flavor that we are able to get into our meats stands alone in its quality, and our family believes SADLER'S SMOKEHOUSE® doesn't need sauce (though it doesn't hurt to add a little after your first bite).

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