

# HAPPY HOLIDAYS

*Wishing you a jolly one!*



**Baker's Ribs takes pride in serving you our quality smoked meats sent directly from our kitchen to yours.**

To enjoy your holiday whole turkey or ham, follow these instructions:

**1. Refrigerate as soon as possible and keep refrigerated until ready to use.**

If you will not be serving your turkey or ham within a week, place in freezer. Smoked products can be safely stored in the freezer for 60 - 90 days. Allow several days to fully thaw.

In order to retain moisture, keep sealed in original protective wrap.

**2. Remove plastic bag and net prior to heating.**

**3. Wrap in foil and heat at 180 - 200 degrees for 1 hour and 20 minutes in conventional oven.** Try not to open while cooking so as to not dry out your meal.

**4. Enjoy!**

**Turkey/Ham may also be sliced cold and heated in microwave.**

# Catering • [bakersribs.com](http://bakersribs.com)