



HOLIDAY HEATING INSTRUCTIONS

THANK YOU FOR SPENDING THANKSGIVING WITH BLACKWOOD BBQ! YOU WILL FIND THE HEATING INSTRUCTIONS FOR YOUR THANKSGIVING BELOW. PLEASE NOTE THAT TIMES MAY VARY BASED ON OVEN TYPE, ACCURACY OF TEMPERATURE AND IF YOU PLACE MORE THAN ONE ITEM IN AN OVEN AT A TIME.

Whole Smoked Turkey

1. Take turkey out from your refrigerator and let it sit at room temperature for 2 hours.
2. Pre heat oven to 320 degrees.
3. Put a meat thermometer in the turkey.
4. Use foil and tent the turkey.
5. Cook until internal temperature reaches 165 degrees. 2.5-3.5 hours for 11 lb. turkeys. 20 lb. turkeys could take as long as 4.5 hours.

All Other Meats + Sides (Except Mac & Cheese)

1. Preheat oven to 325° F.
2. Remove foil pans from any packaging (boxes, plastic wrap), leaving foil lids in place.
3. Place pans in preheated oven and cook for 30 minutes or until center of product reaches 165° F.

NOTE: Cooking times may vary depending on your oven. If the product is not up to the desired temperature, continue to cook, checking temperature every 5 minutes until product reaches 165° F.

Mac & Cheese (Uncooked - If reheating after cooking, follow directions above.)

1. Preheat oven to 375°.
2. Remove foil pans from any packaging (boxes, plastic wrap), leaving lids in place.
3. Place pans in preheated oven and cook for 30 minutes.
4. Carefully remove foil lid, and place pan back into heated oven for 15 minutes or until center of product reaches 165° F and top is golden brown.

BLACKWOOD BBQ



Charred Brussels

1. Preheat oven to 400° F.
2. Put brussels sprouts in a bowl, drizzle with olive oil and toss until evenly coated. Spread onto a sheet pan.
3. Bake for 10 minutes, stir around the pan and bake for another 10 minutes or until crispy.
4. Toss with maple dressing provided and serve. Salt and pepper to taste.

ALLERGEN INFORMATION

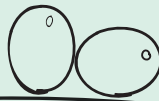
ITEMS CONTAINING:

GLUTEN



Smoked Brioche Stuffing

EGGS



Smoked Brioche Stuffing
Sweet Potato Souffle

DAIRY



Smoked Brioche Stuffing
Roasted Garlic Mashed Potatoes
Sweet Potato Souffle

SOY



Smoked Brioche Stuffing
Roasted Garlic Mashed Potatoes

BLACKWOOD BBQ