



*Sweet Auburn*  
**BARBECUE**

# 2020 HOLIDAY HEATING INSTRUCTIONS

Post your Sweet Auburn BBQ Turkey Meal on Instagram for a chance to WIN a \$50 Gift Card! Just tag us @sweetauburnbbq and use #SweetAuburnTurkey

All Ovens operate differently so cook times may vary. It is important to cook all products until the temperature reaches 165°

**WHOLE SMOKED TURKEY** - Turn oven temp to 350°. Place foil wrapped turkey in pan into oven and heat for 1-1.5 hours, cut a slit in the foil and peel back foil and plastic wrap to expose the bird, Place back into oven and cook an additional 15 minutes or the internal temperature reaches 165° on a meat thermometer inserted into the fattest part of the breast.

**SLICED SMOKED TURKEY** - Preheat oven to 325°, place covered turkey pan in center rack of oven and cook for 45 minutes. Remove the lid and cook for an additional 10 minutes. Check the center of the turkey pan to ensure the turkey has come up to 165°.

**MEAT BY THE POUND** - Preheat the oven to 350°, place meat in the oven proof pan and cover with foil and cook for 20 minutes. Remove foil and stir meat or rotate slices. Cook for an additional 5-10 minutes. Check the thickest part of meat to insure it has come up to 165°.

**CORNBREAD DRESSING** - Preheat the oven to 350°, place uncovered dressing pan in the center rack of the oven and cook for 20 minutes. Make sure dressing has come up to 165°.

**CORNBREAD MUFFINS & BISCUITS** - Preheat oven to 325°. Place biscuits or cornbread on a small sheet pan and warm in the oven for 10 minutes.

**MAC & CHEESE** - Preheat the oven to 350°, place uncovered mac and cheese in the center rack of the oven and cook for 30 minutes. Top should be melted and the mac should reach 165°.

**GREEN BEANS** - Preheat the oven to 350°, place uncovered green bean pan in the center rack of the oven and cook for 30 minutes. Remove from the oven and stir green beans.

**CHEDDAR GRITS** - Place cheddar grits in a sauce pan and heat on medium low heat while stirring occasionally. Cook for approximately 15 minutes until grits have come up to 165°. Optional: stir in whole milk while heating for a smoother consistency. Salt to taste.

**MASHED POTATOES** - Place mashed potatoes in a small saucepan and heat on medium low heat while stirring occasionally. Cook for approximately 15 minutes until mashed potatoes have come up to 165°. Optional: stir in whole milk while heating for a smoother consistency. Salt to taste.

**TURKEY GRAVY** - Place gravy in a small saucepan and heat on medium while stirring occasionally. Cook for approximately 7 minutes or until the gravy have come up to 165°.

**BOURBON BAKED BEANS** - Place beans in a small saucepan and heat on medium while stirring occasionally. Cook for approximately 7 minutes or until the beans have come up to 165.

**JERK SPICED COLLARDS** - Place collards in a small saucepan and heat on medium while stirring occasionally. Cook for approximately 7 minutes or until the collards have come up to 165.

**SMOKEY BACON LIMA BEANS** - Place lima in a small saucepan and heat on medium while stirring occasionally. Cook for approximately 7 minutes or until the lima has come up to 165.

**SWEET POTATO CASSEROLE** - Preheat oven to 350°, remove cover from pan and bake for 30 minutes or until potatoes reach 165°.

**CREAMED CORN** - Place corn in a small saucepan and heat on medium heat while stirring occasionally. Cook for approximately 10 minutes or until the corn has come up to 165°.