



Cajun Fried Turkey Re-Heat Procedures

Any Turkey not being served immediately should be held cold.

Pre-heat oven to 375 degrees

Place turkey on a rack in a roasting pan with 1 cup of water in the bottom of the pan.

Wrap tightly with aluminum foil to hold moisture in the pan.

Warm turkey for 35-50 minutes, then remove foil and warm an additional 15 minutes.

Oven temperatures may vary.

Internal turkey temperature should be over 140 degrees for best quality.

Turkeys are best served hot and fresh if possible.

**CAJUN FRIED TURKEYS WILL BE AVAILABLE THROUGH THE END OF THE
YEAR FOR YOUR HOLIDAY MEALS AND PARTIES**

**TURKEYS MAKE UNIQUE AND WONDERFUL CHRISTMAS GIFTS FOR FAMILY,
FRIENDS, AND EMPLOYEES.**

GIFT CERTIFICATES ARE AVAILABLE FOR YOUR HOLIDAY GIFTS

**THANK YOU FOR YOUR BUSINESS
MAY YOUR HOLIDAYS BE FILLED WITH JOY!**