

**Hincks Turkey Farm**  
**1414 Atlantic Ave Manasquan, N.J. 08736**  
**(732) 223-5622**



**RE-HEATING INSTRUCTIONS**

**DO NOT OPEN SEALED BAG UNTIL READY TO HEAT  
WHOLE TURKEYS AFTER REFRIGERATION  
PRE-HEAT OVEN TO 325\*.**

**WE DO NOT RECOMMEND HEATING SLICED TURKEYS**

10 lb. Turkey	up to 45 minutes	20 lb. Turkey	up to 1 hour 15 min.
15 lb. Turkey	up to 1 hour	25 lb. Turkey	up to 1 hour 30 min.

The USDA recommends the internal temperature be 165\*. The turkey may be heated with or without the foil wrapping. To insure it will not dry out, place the turkey on a rack and add water to the cavity and bottom of the pan. Follow the time and temperature guidelines above. **THE TURKEY WILL BE WARM, A PERFECT SLICING TEMPERATURE, AND WILL NOT BE DRY**

**Please Note:** These instructions are meant as guidelines only. Every oven and microwave is slightly different and temperature settings will vary. Over heating any of these products will affect their quality.

**TO REHEAT COOKED TURKEY BREAST AFTER REFRIGERATION**

1. Preheat oven to 325\*.
2. Place the Turkey Breast in a shallow pan with a small amount of liquid (water or turkey drippings)
3. Cover in foil and heat approximately 15 minutes per pound, until the internal temperature reaches 160\*.

**BAKE/RE-HEAT STUFFING:** Preheat oven to 325\*. Place covered pan of stuffing in the oven for 30 to 40 min. for small pan, 45 min. to 1 hr. for medium pan, 1 hr. to 1 1/2 hr. for large pan. Remove the foil covering to brown the top for the last 10 min. if desired. The internal temperature should read 165\* in center. (May be heated in microwave also.)

**RE-HEAT MASHED POTATOES:** Best heated in the microwave. Transfer to microwaveable container and cover in clear plastic wrap. Start heating 1 minute per pound of potatoes. Stir often during heating. Internal temperature should read 140\* in center. (Caution, over heating will turn the milk sour)

**RE-HEAT SWEET POTATOES:** Preheat oven to 325\*. Keep pans covered. Small pan about 15 min., medium pan 20 - 25 min., large pan about 30 - 45 min.

**GRAVY:** Place in saucepan which will allow stirring. Heat over LOW heat to avoid scorching. Stir often. Heat until gravy reaches 160\* on a thermometer.

**MACARONI & CHEESE:** Best heated in the microwave. Cover a microwaveable container with clear plastic wrap. Heat 1 1/2 lb. up to 5 min. 5 lb. up to 15 min.

Please be sure to use the correct containers for the oven or microwave.

Please follow the individual label directions on our ready to cook or frozen products.

For more information please visit our web site at [www.hincksfarm.com](http://www.hincksfarm.com)

## **BAKING & RE-HEATING SPIRAL HAMS**

( 7 - 10 LB. SPIRAL HAM)

1. Preheat oven to 350\*
2. Place ham in large oven proof pan
3. Heat for 30 minutes (HAM IS PRE-COOKED)
4. Heat glaze on stove top on low until it turns to liquid .
5. Coat ham with glaze and return to oven for 5 minutes.
6. Garnish with pineapple & cherries

### **VIRGINIA HAMS**

To reheat a Virginia Ham  
sliced & tied :

1. Preheat oven to 325\*
2. Remove clear wrap
3. Cover ham with foil
4. Heat a 6 lb. Ham for 30 min.
5. Heat a 12 lb. Ham for 1 hour.

To reheat a Virginia Ham  
which is not sliced:

1. Preheat oven to 325\*
2. Remove clear wrap
3. Cover ham with foil
4. Heat a 6 lb. Ham for 1 hour
5. Heat a 12 lb. Ham for 1 hour & 30 min.

### **PRIME RIB/ROAST BEEF**

1. Preheat oven to 300°
  2. Place roast on rack in pan with liquid Cover with foil.
  3. Heat for 10 - 12 minutes per pound for medium done.
1. To heat thick slices, place in broiler pan, cover each slice of prime rib with a lettuce leaf and broil for a few minutes OR
  2. In the microwave, cover slice with a lettuce leaf and heat for about 1 minute and serve immediately.

### **PORK LOIN / TURKEY BREAST / TURDUCKEN**

1. Preheat oven to 300°
2. Place roast on rack in pan and add liquid to bottom of pan (water)
3. Cover with foil. Heat for 15 minutes per pound

### **TO REHEAT SLICED TURKEY BREAST**

1. Preheat oven to 350°.
2. Pour drippings over sliced turkey meat.
3. Heat in oven for about 30 minutes.
4. Serve immediately with hot gravy.

### **HOW TO BAKE POTATO CUPS**

1. Preheat oven to 325\*
2. Place potato cups on shallow pan (You do not need a muffin pan)
3. Bake for 20 to 30 minutes until lightly browned.

**TO HEAT POTATO CUPS** follow above instructions 1 & 2

3. HEAT FOR 20 TO 25 MINUTES ONLY. DO NOT OVER HEAT