

JIM 'N NICK'S

COMMUNITY

BAR-B-Q

"WE GIVE YOU OUR BEST"

HOW TO REHEAT A JIM 'N NICK'S HAM OR TURKEY

IN THE OVEN:

- Preheat oven to 325° F.
- Wrap ham or turkey completely & tightly in aluminum foil.
- Place turkey or ham in the oven and heat until an internal temperature of 165° F is reached. This will take approximately 1 hour for the turkey and 2 - 2 ½ hours for the ham depending on your oven.
- Allow turkey or ham to rest at room temperature for 15 - 20 minutes to allow the juices in the meat to settle.
- Slice your smoky holiday treat and serve.

THOUGHTS FROM OUR PIT TO YOUR PARTY:

- Our smoked hams and turkeys are sure to pair well with your favorite recipes or make it even easier by picking up our scratch-made Southern sides.



JIMNICKS.COM

@JIMNICKSBBQ