

HOLIDAY *heat & serve* INSTRUCTIONS

DICKEY'S
BARBECUE PIT
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SET OVEN TO 350°F FOR ALL HOLIDAY PRODUCTS

Prime Rib

1. Do **NOT** remove Prime Rib from oven bag.
2. Heat the Prime Rib in the oven safe bag and foil pan supplied.
3. Bake for 1 hour and 30 minutes and then begin checking internal temperature.
RARE: Heat until the internal temperature reaches 110-115° F.
MEDIUM RARE: Heat until the internal temperature reaches 120° F.
MEDIUM: Heat until the internal temperature reaches 125° F.
4. **Remove from oven once desired temperature is reached.**
5. Remove the Prime Rib from the oven bag and place on serving platter.
6. Let rest 15 minutes before serving.

Spiral Cut Ham

1. Do **NOT** remove Ham from oven bag.
2. Heat the Ham in the oven safe bag and foil pan supplied.
3. Bake for 1 hour and 15 minutes or until internal temperature reaches 165° F.
4. **Remove from oven when internal temperature has reached 165° F.**
5. Follow instructions on Glaze packet, if using.
6. Remove the Ham from the oven bag and place on serving platter.
7. Let rest covered for 5 minutes before serving.

Mac & Cheese

1. Remove and discard plastic wrap and lid.
2. Place in oven and heat uncovered for 1 hour, or until the internal temperature reaches 165° F.

Buttery Rolls

1. Melt butter (not included) in sauce pan over low heat.
2. Evenly space Rolls on cookie sheet and brush with melted butter.
3. Place in oven and heat for 4 minutes or until golden brown.
4. Remove from oven and brush again with melted butter.

Holiday Pies

1. Remove from package, thaw, and serve.

Smoked Turkey

1. Do **NOT** remove the Smoked Turkey from oven bag.
2. Heat the Turkey in the oven safe bag and foil pan supplied.
3. Bake for 2 hours and 15 minutes, checking internal temperature every 20 minutes until the thigh has an internal temperature of 165° F.
4. **Remove from oven when the internal temperature has reached 165° F.**
5. Remove the Turkey from the oven bag and place on serving platter.
6. Let rest for 5 minutes before serving.

Cajun Turkey

1. Do **NOT** remove the Cajun Turkey from oven bag.
2. Cook the Turkey in the foil pan supplied.
3. Bake for 2 hours, checking internal temperature every 20 minutes until the thigh has an internal temperature of 165° F.
4. **Remove from oven when the internal temperature has reached 165° F.**
5. Remove the Cajun Turkey from the oven bag and place on serving platter.
6. Let rest for 15 minutes before serving.

Cornbread Dressing

1. Remove and discard plastic wrap and lid.
2. Place in oven and heat uncovered for 1 hour or until the internal temperature reaches 165° F.

Green Beans with Bacon

1. Remove foil lid and plastic from pan, discard plastic wrap.
2. Re-cover pan with foil lid and place in oven.
3. Heat for 1 hour or until internal temperature reaches 165° F.

Baked Potato Casserole/ Baked Sweet Potato Casserole

1. Place covered pan in oven and heat for 1 hour, or until internal temperature reaches 165° F.

Gravy

1. Empty contents into a saucepan.
2. Heat over Medium heat for 10 minutes, stirring frequently, until Gravy reaches a temperature of 165° F.

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FREE 2 MEAT PLATE
WITH THE PURCHASE OF A 2 MEAT PLATE
AND 2 BIG YELLOW CUPS

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