

Smoked Turkey and Smoked Ham Storage, Handling, and Preparation

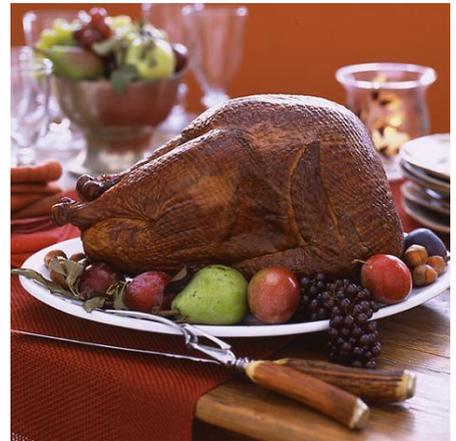
Whole Smoked Turkey and Turkey Breast

Storage:

- Refrigerated immediately, your Lobel's Smoked Turkey will keep for 7 to 10 days.
- To store for longer periods, place in freezer. Your Lobel's Smoked Turkey will keep indefinitely while frozen. Thaw for 24 hours in the refrigerator before serving.

Serving:

- Lobel's Whole Smoked Turkeys and Turkey Breasts are fully cooked, so they are best served at room temperature.
- To serve warm:
 - Preheat your oven to 300°F.
 - Place the turkey in a roasting pan and cover with a foil tent. Warm the turkey slowly in the oven, **10 minutes per pound**.
 - **DO NOT OVERHEAT.** Overheating robs the turkey of its moisture, which increases its saltiness and alters the delicate smoky flavor.
 - For best results, remove the skin before slicing.



	Approximate Weight	Approximate Cooking Time
Turkey Breast	4–6 lbs.	40–60 min.
Whole Turkey	10–12 lbs.	1 hr. 40 min.–2 hrs.

Whole and Half Smoked Hams

Storage:

- Refrigerated immediately, your Lobel's Smoked Ham will keep for up to 3 weeks.
- Wrapped well, the ham will keep for 3 months in your freezer.

Serving:

- Lobel's Whole and Half Smoked Hams are fully cooked and can be served at room temperature.
- To serve warm:
 - Preheat your oven to 300°F.
 - Place the ham in a roasting pan and cover with a foil tent. Warm for about **8 minutes per pound** to bring the internal temperature to 118°–120°F.
 - **DO NOT OVERHEAT.**
 - Remove the foil for the last 20 minutes.



	Approximate Weight	Approximate Cooking Time
Half Ham	6–7 lbs.	45–60 minutes
Whole Ham	12–14 lbs.	1 hr. 35 min.–1 hr. 55 min.