

THE FARMER'S RAIL

SMOKED TURKEY BREAST WARMING INSTRUCTIONS

- To warm your smoked turkey breast:

Option 1

- Place a large pot of water on the stove and bring to a gentle simmer, do not boil.
- Keep turkey breast in the vac sealed bag and place in the water for 20 minutes.
- Remove the turkey breast from the water.
- Remove the turkey breast from the bag and place on a baking sheet.
- Broil on low until skin reaches desired crispiness.

Option 2

- Pre heat oven to 250F.
- Place turkey breast on sheet tray and warm for 8-10 minutes per pound.
- Broil on low until skin reaches desired crispiness.