

7-91b Half Ham Heating Instructions

The key is to keep that ham nice and moist and not drying it out. Technically what you are doing is reheating them, not cooking them further. It is best to reheat them gently in a 325-to-350 degree oven until the internal temperature reaches 135 degrees. Place the ham in a roasting pan. Place some water in the bottom of the pan. Many recipes call for using a cola or, my favorite apple juice, in the bottom of the pan.

Place it cut side down in a baking dish. Cover tightly with foil or saran wrap. Reheat in a 325-degree oven until it reaches an internal temperature of 135 to 140 degrees. You can also place the ham in an oven bag. Figure no more than 10 minutes per pound for reheating. These hams should take approximately 1 hour 30 minutes. You can baste the ham during heating with the pan juices or your favorite glaze if you like.

Smoked Turkey Breast

Using an oven is the best way to reheat turkey. It gives you more control over the heating process and won't affect the texture at all. If you've frozen your turkey let it thaw completely at first. Let it thaw in your fridge for a day before and set it on your counter an hour before you want to reheat it.

Take a sheet pan or roasting tray and grease the bottom with some oil or cooking spray or butter. Lay the turkey breast in the pan. Get some foil and use it to cover the turkey. This will lock in the moisture and stop the turkey from going dry.

Now let's talk about temperatures. For the very best results, heat the turkey in the oven at 250F. This is the ideal temperature for slowly heating the turkey without losing any of its juiciness. However, if you are in a rush, you can go up to 325F, but not any further. Anything higher will dry out your turkey. Remember to preheat your oven first!

The time taken to heat the whole turkey through will vary depending on the size or weight of the breast. Instead, you should pay attention to the smoked turkey temp. In other words, heat the turkey until the breast reaches a temperature of 140 degrees. This can be done with a probe thermometer.

However, if you feel hesitant, you can go all the way to 165 degrees. If you go any higher than this, there is a good chance that your turkey will be dry and even burnt. If you choose to heat it at 250, the process will take 1-1.5 check the temperature every 30 minutes to ensure not over heating.

After removing it from the oven, let the turkey rest for 20-30 minutes before cutting into it. This will prevent the juices from seeping out as soon as you cut the meat.