



Smoked Turkey Drumsticks and Wings

Thaw product in the refrigerator. Preheat the oven to 250°F. Add 2 cups of water or chicken broth to a large baking pan. Place the turkey pieces in the pan, not touching each other. Cover the pan tightly with aluminum foil. Place the pan in the oven and bake them for 2 hours. Turn them over halfway through the cooking process, ensuring that you cover them tightly again after turning. They are ready to eat when the meat is tender and falling off the bone, and they've reached an internal temperature of 165°F. Remove from the oven and serve them hot.

Pre Smoked Pork Spare Ribs

Thaw product in the refrigerator. Remove from refrigerator 30 minutes before cooking.

OVEN

Preheat oven to 375°F. Remove ribs from packaging, place in a shallow roasting pan cover with barbeque sauce or pour 2 cups of chicken broth in pan and cover with aluminum foil. Cook for 1½ to 2 hours or until desired tenderness.

GRILL

Remove ribs from packaging and place on a preheated grill on medium, turning and brush with barbeque sauce occasionally until desired tenderness.

Smoked Chicken

Preheat oven or grill to 325°F. Remove the chicken from packaging. Wrap the chicken in heavy-duty aluminum foil, leaving a small opening at one end. Pour a ½ cup of water or chicken broth through the opening in the aluminum foil. Close the opening by squeezing the edges of the foil together tightly. Place the smoked chicken in the oven or on grill. The liquid in the foil wrapper keeps the meat moist and allows steam to heat the chicken faster. Check the temperature of the chicken periodically using a clean meat thermometer. Remove the chicken when its internal temperature reaches 165°F.

Smoked Chicken Leg Quarters

Thaw product in the refrigerator. Preheat the oven to 350°F. Add 2 cups of water or chicken broth to the large baking pan. Place the leg quarters in the pan, not touching each other. Cover the pan tightly with aluminum foil. Place the pan in the oven and bake them until they reach an internal temperature of 165°F. Remove the chicken from the oven and serve.