



# Reheating Your Diestel Cooked Turkey

Take your bird out of the refrigerator an hour before reheating, to allow it to come to room temperature.

Remove your turkey from the bag, leaving nylon truss on.

Place in the roasting pan and heat at 325° for approximately 2 hours.

Begin checking the temperature after 1½ hours. You should use a meat thermometer to see that the internal temperature is 160° before removing from the oven.

Let stand for five minutes before carving.