



## Directions for Heating

### Smoked Turkey Breast

1. Place turkey breast in vacuum sealed bag in pot.
2. Cover with water.
3. Boil 15-20 minutes.
4. Cut open bag.
5. Slice, Serve, Enjoy!

### Smoked Spiral Sliced Ham

1. Cut open bag.
2. Put ham and juice in baking pan.
3. Cover.
4. Cook 350 degrees, 7 minutes per pound.
5. Be sure to save sauce for dipping, Enjoy!