



Suggested Reheating Instructions

A la Carte Items

CHICKEN, BEEF, HAM, EGGPLANT ENTREES

Preheat oven to 350°F , 30-45 minutes, covered until internal temperature reaches 145°F

POTATOES OR STUFFING SIDE DISHES

Preheat oven to 350°F , 30-45 minutes, covered until internal temperature reaches 145°F

VEGETABLES

Preheat oven to 350°F , 20-30 minutes, covered

Thanksgiving Dinner For 10-12 People

TO REHEAT COOKED TURKEY

- 1) Preheat oven to 325°F
- 2) Remove all garnish (Kale & Oranges, Cranberries)
- 3) Brush skin lightly with olive oil
- 4) Add 1 cup of water to the bottom of the roasting pan
- 5) Cover Turkey loosely with aluminum foil
- 6) Roast for 1.5 – 2 hours (Remove aluminum foil for the last 20 minutes to brown the Turkey)
- 7) Check temperature with a meat thermometer. The temperature should be 140°F
- 8) Let Turkey rest for 10 minutes, then carve & serve

CARVING DIRECTIONS

- 1) *Remove Drumstick* - Cut entire leg off by holding drumstick and cutting through skin all the way to the joint. Remove by pulling out and back using point of knife to disjoint it. Separate thigh and drumstick at joint.
- 2) *Horizontal Cut* - Insert fork in upper wing to steady turkey. Make a long horizontal cut above wing joint through to body frame.
- 3) *Slicing* – Beginning halfway up breast, cut thin slice. When knife reaches horizontal cut, slice will fall free. Continue slicing, starting cut at a higher point each time.

Refrigerate leftovers within 2 hours of heating. Use leftover turkey within 3 days.



TO REHEAT STUFFING

Preheat oven to 325°F. Place covered pan of stuffing in the oven for 45 min to 1 hour. Remove the foil covering to brown the top for the last 10 min if desired.
The internal temperature should read 145°F. Mix well.

TO REHEAT WHIPPED MASHED POTATOES or SWEET POTATOES

Preheat oven to 325°F. Keep pan covered for about 45 min – 1 hour
Remove cover and mix well.

TO REHEAT GRAVY

Place in saucepan which will allow stirring. Heat over low heat to avoid scorching. Stir often. Heat until gravy reaches 160°F on thermometer.

TO REHEAT ROASTED VEGETABLES or GREEN BEAN ALMONDINE

Preheat oven to 325°F. covered for 30 min. Mix well.

Thanksgiving Dinner For 4

TO REHEAT TURKEY

Preheat oven to 350°F. Covered for 30 min.

TO REHEAT STUFFING

Preheat oven to 350°F. Covered for 30 min. Mix well

TO REHEAT WHIPPED MASHED POTATOES or SWEET POTATOES

Preheat oven to 350°F. Covered for 20 min. Mix well

TO REHEAT ROASTED VEGETABLES or GREEN BEAN ALMONDINE

Preheat oven to 350°F. Covered for 15 min. Mix well.