

# Thanksgiving

## REHEATING INSTRUCTIONS

*All items are fully cooked. Be sure to refrigerate until ready to prepare or reheat. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.*

### Entrée

*All entrées are fully cooked and should be removed from packaging and transferred to an oven-safe baking dish before reheating in the oven.*

#### **Roasted Turkey**

Preheat oven to 350°F. Remove turkey from packaging and place in a roasting pan. Add ¼ inch broth or water to bottom of the roasting pan and cover pan with aluminum foil. Cover with a foil tent for the first 20-30 minutes to prevent over-browning. Uncover and heat for an additional 10–15 minutes or until heated through.

### Gravy, Soup, and Sauces

*Note: Cranberry Sauce does not require heating and can be served chilled or at room temperature.*

**STOVETOP** Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

**MICROWAVE** Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

### Side Dishes

**OVEN** (preferred method) | Preheat oven to 350°F. Transfer food to an oven-safe baking dish (for stuffing, mashed potatoes and casseroles) and cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each side dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

#### 15–20 minutes

- **Homemade Mashed Potatoes**
- **Candied Yams**

#### 30–40 minutes

- **Green Bean Casserole (do not cover)**
- **Traditional Herb Stuffing (do not cover)**

**MICROWAVE** Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

- **Whole Sweet Corn (microwave, uncovered)**

*Note: For best results, Green Bean Casserole, Candied Yams, and Traditional Herb Stuffing should only be reheated in the oven and not microwaved.*

### Pies and Dinner Rolls

#### **Pies**

For best results, Pumpkin pies should not be reheated and can be served chilled or room temperature.

#### **Dinner Rolls**

**OVEN** (preferred method) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4–8 minutes or until warm.

Note: All items will be fully cooked, chilled and ready to heat and serve, please refrigerated upon receiving. Use within 72 hours from pick up.

Caution: Dishes and contents will be hot when removed from oven or microwave.