

Turkey Dinner Reheating Instructions

Oven Roasted Turkey *Fully Cooked*

Whole Bone-In Turkey:

Pre-heat oven to 325°F. Remove the fully cooked turkey from the plastic bag [plastic bag is NOT oven safe] and put the turkey back into the aluminum pan. Add the turkey pan drippings [provided] to the bottom of the pan to retain moisture. Cover pan with foil and bake to an internal temp of 165°F. Please note that these times are estimates only as ovens can cook differently...we recommend using a meat thermometer.

12-14lb Turkey: Bake 1-1 ½ hours covered. Uncover and bake an additional 15 minutes to brown slightly if desired.

24-26lb Turkey: Bake 2 hours covered. Uncover and bake an additional 15 minutes to brown slightly if desired.

Pre-Sliced Turkey:

Pre-heat oven to 325°F. Uncover the pan, pour the provided turkey pan drippings over the sliced turkey and re-cover the pan tightly. Bake in oven for approximately 40-50 minutes or until thoroughly heated. Be careful to not over-heat.

Whole Boneless Turkey Breast:

Remove the turkey breast from the plastic bag [plastic bag is NOT oven safe] and put the breast back into the the aluminum pan. Add the turkey pan drippings [provided] to the bottom of the pan to retain moisture. Cover pan with foil tightly and bake for 45-60 minutes or to an internal temp of 165°F.

Mashed Potatoes

OVEN:

Heat in the aluminum pan or transfer to an oven safe bowl. Cover and bake in 325-350 degree oven for about 45 minutes or until heated thoroughly to 165°F. Stir half-way through heating.

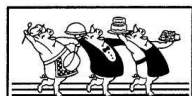
MICROWAVE:

Transfer potatoes to a microwave safe bowl. Cover and heat on HIGH for about 10-12 minutes or until heated thoroughly to 165°F. Stir 1/2 way through heating.

Maple Roasted Sweet Potatoes

OVEN:

Heat right in the aluminum pan. Uncover and bake in 350 degree oven for about 45 minutes, stirring occasionally, until nicely roasted & browned. Microwave oven is not recommended



Stuffing [bread or sausage]

OVEN: (Recommended Method)

Heat right in aluminum pan or transfer to an oven safe dish. Cover and bake in 325-350 degree oven for about 30-40 minutes. Uncover and bake 10 minutes longer or until browned on top and until thoroughly heated to 165°F.

MICROWAVE:

Transfer stuffing to a microwave safe bowl. Cover and heat on HIGH for about 15 minutes or until thoroughly heated to 165°F.

Baked Ginger Carrots Fully Cooked

OVEN:

Heat in the aluminum pan or transfer to an oven safe casserole dish. Cover and bake in 325-350 degree oven for about 20-30 minutes or until thoroughly heated.

MICROWAVE:

Transfer carrots to a microwave safe casserole dish. Cover and heat on HIGH for about 5-8 minutes or until thoroughly heated.

Green Bean Casserole

OVEN:

Heat right in aluminum pan or transfer to an oven safe casserole dish. Bake covered in 325-350 degree oven for 30-40 minutes. Uncover, stir, and sprinkle with fried onions and bake 8-10 minutes longer or until nicely browned and internal temp reaches 165°F.

MICROWAVE:

Transfer green beans to a microwave safe bowl. Cover and heat on HIGH for about 10-12 minutes or internal temp reaches 165°F, stirring 1/2 way through heating. Uncover and sprinkle with fried onions after heating and pop into the oven for 5+ minutes to brown.

Fresh Green Beans *with butter & toasted almonds*

OVEN:

Heat right in aluminum pan or transfer to an oven safe dish. Bake covered in 325-350 degree oven for 20 minutes or until thoroughly warmed. Sprinkle with toasted almonds before serving.

MICROWAVE:

Transfer green beans to a microwave safe dish. Heat on HIGH covered for about 6-7 minutes or until thoroughly heated. Sprinkle with toasted almonds before serving.

Turkey Gravy

STOVE-TOP: Warm gravy over medium heat until simmering.

MICROWAVE:

Transfer gravy to a microwave safe bowl. Cover loosely and heat on high for about 5 minutes or until thoroughly warmed.

