



Thanksgiving Heating Instructions

Preheat Oven to 325° for whole turkey; 350° for other Entrees and Sides

(Adjust time for other entrees and sides if at lower temperature)

Ovens vary in power and temperature; all times are approximate and depend on individual appliance, amount being heated at once and frequency of oven opening.

******Large White Containers are not to be used for reheating; foil pans have been included.***

Entrees:

Whole Turkey: PREHEAT OVEN TO 325°. *For best results take out of refrigerator 45 minutes prior to heating.*

Remove plastic wrapping (pink juices in the bag occur naturally from roasting; the turkey has been fully cooked) and place in oven safe roasting pan (included). Plastic leg holder can be left in place during reheating; remove before serving. Pour a small amount of provided broth or water over turkey and tent loosely with foil. Heat for approximately 2 to 2 ½ hours for a 12 to 16-pound turkey. Internal temperature should reach at least 140°; test with thermometer periodically. Baste with pan juices every 15 minutes. To brown, uncover during last 20 minutes.

Turkey Breast: Remove plastic wrapping and follow above instructions, reducing time in oven to 20 to 30 minutes for a 2 ½ pound breast or until internal temperature reaches at least 140°.

No-Turkey Turkey & Stuffed Acorn Squash: *Preheat oven to 350°. For best results remove from refrigerator 20 minutes prior to heating.* Remove from plastic tray, spray or oil baking pan and place product in middle. Cover with foil and heat approximately 15 minutes. Uncover and continue heating: *For No Turkey Turkey* until lightly browned and internal temperature reaches 165°; an additional 15-20 minutes. *For Stuffed Squash* until internal temperature reaches 165°; an additional 10 minutes.

Lasagna: *Preheat oven to 350°.* Place prepared lasagna on cookie tray to help support pan and keep sauce from bubbling over into oven. Heat for about 1 hour or until internal temperature reaches 165°. If lasagna starts to brown during heating, cover loosely with foil and rotate.

Sides & Baked Goods:

Soup & Gravy: *Stove:* over low heat, stirring occasionally. *Microwave:* place in a microwave safe container and heat to 165° (let sit for a moment before stirring).

Stuffing, Sweet Potato Bake, Candied Yams & Mashed Potatoes: Let sit at room temperature for about 30 minutes. **Small Containers:** *Microwave:* Remove lid; remove sealing plastic and heat for approximately 1-2 minutes *per pound.* *Oven:* *Preheat oven to 350°.* Remove product to oven safe container. Cover with foil and heat for 20 minutes. Uncover for an additional 15 minutes, stirring and adding a bit of stock to moisten if desired. **Large White Containers:** *switch product to foil pans for oven; microwave safe container for microwave; follow above guidelines.*

Mashed Potatoes can also be heated on the stovetop using a heavy bottomed pan and medium heat, adding milk or cream and stirring frequently to prevent scorching]. Heat all items to at least 165°.

Green Beans, Brussels Sprouts, Broccoli, Corn & Squash: **Small Containers:** *Microwave:* Remove lid; remove sealing plastic and heat for approximately 1-2 minutes per pound. *Oven:* *Preheat oven to 350°.* Remove product to oven safe container. Add 3 tablespoons of water, cover with foil and heat for about 20 minutes. *Stovetop:* add 3 tablespoons liquid to pan and use medium heat for 5 to 10 minutes, stirring regularly. Heat all items until at least 165°.

Large White Containers: *switch product to foil pans for oven; microwave safe container for microwave; follow above guidelines.*

Apple Pie: *Preheat oven to 350°.* Place on cookie tray to help support pan and keep juices from bubbling over into oven. Heat for approximately 10-20 minutes until desired degree of warmth is reached.

Rolls & Biscuits: *Preheat oven to 350°.* Place on cookie tray with space between each for more even warming. Heat for approximately 5-8 minutes until desired degree of warmth is reached.

Limited oven space? *Fit one or two of the denser items (Lasagna, Stuffing, Potatoes) in with the turkey after an hour. Heat for 35 minutes or until 165°. Move to your warming drawer or a chafing rack to hold temperature. Replace with less dense items while the turkey finishes reheating.*

Remember: *a crowded oven and multiple door openings increase reheating times so plan ahead!*