



Thanksgiving Re-heating Instructions

WHOLE ROAST TURKEYS: Remove turkey from refrigeration 1 hour before heating. Remove plastic. Leave foil and parchment wrapping in tact. Place wrapped turkey in pan for 2 1/2 hours at 375°. Remove foil and allow to cook uncovered for an additional 15-20 minutes. Allow turkey to rest 10-15 minutes before serving. Tip: Add any pan drippings to gravy!

Sliced White Meat for 4 - 6: Add 1/4 cup of water to bottom of pan, replace lid, bake at 375° for 20 minutes.
Sliced White Meat for 10 - 12: Add 1/2 cup of water to bottom of pan, replace lid, bake at 375° for 30 minutes.
Sliced Dark Meat for 4 - 6: Add 1/4 cup of water to bottom of pan, replace lid, bake at 375° for 20 minutes.

GRAVY: Heat in sauce pan over medium heat until it just boils, stir often. When hot, lower heat to lowest setting until ready to serve.

SIDE DISHES:

Oven: Transfer into oven safe dishes. Cover tightly with foil and place into 375° oven.

2-3 Quarts: 30 minutes

4-5 Quarts: 50-60 minutes

Stir once half way through cooking. Convection ovens may heat quicker.

Microwave: Leave in container and open lid to vent. Microwave 2-3 minutes OR transfer into microwave safe dish, loosely covered with plastic. Microwave on high for 7 minutes then stir, turn dish and microwave an additional 5 - 10 minutes until hot.

SOUP: Transfer soup into thick bottomed pot and heat over medium heat. Stir until just simmering, DO NOT BOIL!

HORS D'OEUVRES: Preheat oven to 375° degrees. Remove contents from container and place onto a baking sheet. Bake for approximately 8-10 minutes or until warmed through. Sauce or garnish should be served on the side. Do not reheat in the container.

Dinner Rolls: Place rolls in single layer on a baking sheet in 375° oven for 8-10 minutes.

Whole Pies: Once you remove your side dishes, turn oven off and place pies in oven. Allow pies to warm during dinner.

TIP: To save time, start your sides early. While turkey is resting, lower oven to lowest temperature setting and keep side dishes in oven to maintain temperature until ready to serve. If you have two ovens, you may "hold" your side dishes at 150° for 30-40 minutes.