



HOLIDAY MEAL REHEATING INSTRUCTIONS



FULLY COOKED YOUNG TURKEY 🍴

Oven-Baked with Cook-In Bag: Preheat oven to 325°F. The turkey is wrapped in two bags; remove outer bag, leaving inner bag intact. Perforate top of bag by cutting small holes to allow steam to escape. Place turkey, breast side up, on rack in shallow roasting pan. Heat turkey approximately 8-10 minutes per pound or until internal temperature reaches 140°F.

To cook without using cook-in bag, simply remove both bags from turkey. Place turkey, breast side up, in shallow roasting pan. Cover with aluminum foil to retain moisture. Heat turkey approximately 8-10 minutes per pound or until internal temperature reaches 140°F.

FULLY COOKED SMOKED YOUNG TURKEY 🍴

Preheat oven to 325°F. Remove turkey from bag. Place turkey, breast side up, on rack in shallow roasting pan. Add 2 cups of water to pan. Cover with aluminum foil tent to retain moisture. Heat turkey approximately 8-10 minutes per pound or until internal temperature reaches 140°F.

PETITE SPIRAL HAM 🍴

Preheat oven to 400°F. Cut open netting. Remove all packaging from ham. Place ham in a shallow cooking pan and cover with foil. Place on middle rack in the center of oven and heat for 45 minutes. Remove from oven, baste with any pan drippings and sprinkle surface with contents of glaze package. Return to oven and continue baking, uncovered 15-20 minutes or until glaze is melted and browned. Remove from oven and let stand 5 minutes before serving.

YUKON GOLD WHIPPED POTATOES • SWEET POTATOES • HERB STUFFING 🍴

Preheat oven to 350°F. Remove from original container and place in a covered oven safe dish. Place covered dish in pre-heated oven for 35-40 minutes or until internal temperature of 165°F is reached.

Or, place in a microwavable container, cover and heat for 6-8 minutes, stirring until internal temperature of 165°F is reached.

TURKEY GRAVY 🍴

Pour gravy into saucepan and heat over medium heat until gravy just begins to boil. Continue to heat gravy at a gentle boil and stir thoroughly until gravy reaches desired consistency. If gravy is too thick you may use some of the hot juices from the heated turkey to thin to desired consistency.

Or, place gravy in a covered microwavable container. Heat on high for approximately 8-10 minutes or until gravy comes to a boil, stirring every four minutes.

CORN SOUFFLÉ & CARROT SOUFFLÉ 🍴

Preheat oven to 350°F. Remove from original container and place in a covered oven safe dish. Place covered dish in pre-heated oven for 25-30 minutes or until internal temperature of 165°F is reached.

Or, place in a microwave safe dish. Cover and heat for 6-8 minutes or until internal temperature of 165°F is reached, rotating halfway through cooking time.

GREEN BEAN AMANDINE 🍴

Preheat oven to 350°F. Remove from original container and place in a covered oven safe dish. Bake for 15-20 minutes or until internal temperature of 165°F is reached.

Or, place in a microwave safe container, cover and microwave for 4-6 minutes or until internal temperature of 165°F is reached.

GLAZED BABY CARROTS 🍴

Place carrots in a saucepan and heat over medium heat until an internal temperature of 165°F is reached, about 15 - 20 minutes. Stir occasionally during heating.

Or, place in a microwave safe container, cover and heat for 5-7 minutes, stirring once during the cooking time until an internal temperature of 165°F is reached.