

## HEATING INSTRUCTIONS FOR HEAT & SERVE HOLIDAY ITEMS

**KEEP ALL FOODS REFRIGERATED UNTIL READY TO HEAT. (WILL NEED MEAT THERMOMETER.)**

**NOTE: Do not leave cooked food at room temperature for more than 2 hours. Please refrigerate leftovers below 40°F.**

### BONELESS BREAST

Refrigerate turkey until ready to heat. DO NOT microwave.

1. Preheat oven to 350°F.
2. Leave drippings in pan or add 1/2 inch of water to bottom of roasting pan and cover breast with foil.
3. Cook in preheated oven for approximately 1½ - 2 hours or until internal temperature reaches 140°F.
4. Remove foil to brown. Continue cooking until internal temperature reaches 150°F.
5. Remove from oven and let sit for 30 minutes before slicing.

### WHOLE TURKEY

Refrigerate turkey until ready to heat. DO NOT stuff the turkey. DO NOT microwave.

1. Preheat oven to 350°F.
2. Leave drippings in pan or add 1/2 inch of water to bottom of roasting pan. Cover breast with foil. Then cover whole pan with foil.
3. Cook in preheated oven for approximately 2 – 2½ hours or until internal temperature of thighs reaches 140°F. Remove foil from pan, keeping foil on the breast.
4. Continue cooking until thighs reach 160°F. Remove foil from turkey to brown. Continue cooking until thigh temperature reaches 170°F.
5. Remove from oven and let sit 30 minutes before slicing.

### SLICED TURKEY HEATING (2 options)

*Stove Top Re-heating—*

1. Put sliced turkey in a saucepan.
2. Cover with gravy. (Add water to thin, if necessary.)
3. Heat on the stove top on medium low until hot (150°F).

*Oven Re-heating—*

1. Preheat oven to 350°F.
2. Transfer into an oven-safe dish or keep in foil pan (if provided).
3. Add gravy to cover (add water to thin, if necessary).
4. Cover with aluminum foil.
5. Cook in preheated oven for 30 minutes or to an internal temperature of 150°F.

### HOMESTYLE BREAD STUFFING and MAC & CHEESE

Keep food refrigerated until ready to heat. DO NOT re-heat plastic containers in the oven.

1. Preheat oven to 350°F.
2. Transfer into an oven-safe dish or keep in foil pan (if provided).
3. Cover with aluminum foil.
4. Cook in preheated oven for 30 minutes or to an internal temperature of 150°F.

### MASHED POTATOES

1. Put in microwave-safe dish. (You can use provided container with top. Cover loosely.)
2. Heat on high for 4-6 minutes. (This will vary by microwave and depending on quantity of item.)
3. Remove lid and stir well. (If potatoes are too thick, add a little milk or ½ and ½ and stir.) Re-cover loosely and heat on high for an additional 1 minute. Cook to an internal temperature of 150°F.
4. Carefully remove from microwave (**Caution—container will be HOT!**) and let stand for 2 minutes.
5. Carefully remove lid, stir, and serve immediately.

### VEGETABLES

1. Put in microwave-safe dish. (You can use provided container with top. Cover loosely.)
2. Heat on high for 3-5 minutes (This will vary by microwave and depending on quantity of item).
3. Remove lid and stir well. Recover loosely and heat on high for an additional 2 minutes. Cook to an internal temperature of 150°F.
4. Carefully remove from microwave. (**Caution—container will be HOT!**)
5. Carefully remove lid, stir, and serve immediately.

### BREAD/ROLLS HEATING

Wrap in foil and place in 350°F oven for 15 minutes. Serve warm.