

## HEATING INSTRUCTIONS FOR HEAT & SERVE HOLIDAY ITEMS

**KEEP ALL FOODS REFRIGERATED UNTIL READY TO HEAT.**

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

### Items You Will Need—

- One or Two Large Pots
- Baking Sheet Pans
- Meat Thermometer

### WHOLE TURKEY (12lb and 20lb)

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

1. Preheat oven to 350°F.
2. Remove **OUTER BAG ONLY!**
3. Leave Turkey in Oven-Safe, Cook-In Bag. Place on baking sheet pan to catch juices. Cut 4, ½ inch slits to allow steam out.
4. Reheat for approximately 1 - 1½ hours for 12lb turkey and 1½ - 2 hours for 20lb turkey or until thickest part of breast reaches **135°F**.
5. Remove from oven, cut open bag, and let sit 15 minutes before slicing.

### BONELESS BREAST (Whole or Half – not sliced)

Refrigerate turkey until ready to heat. DO NOT microwave.

1. Preheat oven to 350°F.
2. If Breast is in Aluminum Pan, add ½ cup of water or chicken broth and cover with supplied lid.  
**If Breast is in plastic bag, Remove OUTER BAG ONLY - Leave Turkey in Oven-Safe, Cook-In Bag. Place on baking Sheet pan to catch juices. Cut 4, ½ inch slits to allow steam out.**
3. Reheat for approximately 1½ - 2 hours for a Whole Breast or 1 – 1½ hours for a Half Breast until the middle part of breast reaches **135°F**.
4. Remove lid of aluminum pan for last 15 minutes to brown,
5. Remove from oven, remove oven bag if used, let sit 15 minutes before slicing.

### SLICED TURKEY and HAM HEATING (2 options)

*Option 1-- RECOMMENDED METHOD - Sous Vide-style*

1. Put sliced meat and gravy pouches in large pot, cover with water. (this done to avoid hot water overflow)
2. Remove pouches from water and put plate so water will not spill. Bring the remaining water to a boil.
3. When water comes to a boil, put turkey and gravy pouches in water and **TURN TO MEDIUM LOW**.
4. Heat for 30 – 35 minutes. (145 degrees)

*Option 2--Stove Top for Turkey Re-heating*

1. Open pouches of sliced turkey and gravy and put in a medium saucepan and cover.
2. Heat on medium low for about 10 minutes, stirring often, careful not to break up turkey. (145 degrees)

### STUFFING, MAC & CHEESE, POTATOES AU GRATIN

Keep food refrigerated until ready to heat.

1. They come in oven-safe container. Remove lids—they are NOT oven-safe.
2. Put on baking sheet to prevent spillage in oven. Note: Cover stuffing with foil for first 15 minutes for moistness.
3. Cook in preheated 350 degrees oven for about 30 minutes or to an internal temperature of 145°F.

### MASHED POTATOES and VEGETABLES

*RECOMMENDED METHOD - Sous Vide-Style*

1. Put all pouches in one or two large pots; cover completely with water. (do not open) (this done to avoid hot water overflow)
2. Remove pouches from water and put on a plate so water will not spill, bring to a boil. (Brussels Sprouts, for extra doneness, leave in water)
3. When water comes to a boil put unopened vegetables in water and **TURN TO MEDIUM LOW**
4. Heat on the stove top on medium low for 30 - 35 minutes. (145 degrees)

### MICROWAVE—Method for MASHED and VEGETABLES

1. Put in microwave-safe dish. (You can use provided container/pouch; cover loosely or poke holes to let steam out.)
2. Heat on high for 3 - 8 minutes. (This will vary by microwave and depending on quantity of items.)
3. Remove lid and stir if in container or oven mitt to squeeze pouches to mix. Heat on high for an additional 2 minutes. Cook to 150 degrees.
4. Carefully remove from microwave. (**Caution—container/bag will be HOT!**)
5. Let stand for 5 minutes and serve.

### ROLLS

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