



# Thanksgiving

## RE-HEATING DIRECTIONS

### Entrées

#### Roasted Whole Turkey

Oven: Preheat oven to 275° F. Take off plastic wrapping and cover pan tightly with aluminum foil. Place covered turkey in preheated oven.

Heat for 1 hour 40 minutes. After that time turn up heat to 350° F, remove aluminum foil and heat for another 30-45 minutes until an internal temperature of 165° F is reached. Remove the turkey from the oven and let the turkey rest for 10 minutes, allowing the juices to redistribute.

\*The internal temperature in the middle of the turkey breast should be approximately 140 ° F after the 10 minute holding time out of the oven.

All oven temperatures vary, so check often with a meat thermometer.

#### Roasted Carved Turkey

Preheat the oven to 350° F, remove plastic wrap and ensure the foil covering is on securely. Place covered turkey in a preheated oven and cook for 30-35 minutes until an internal temperature of 165° F is reached. Remove the turkey from the oven and let the turkey rest for 10 minutes, allowing the juices to redistribute. \*The internal temperature in the middle of the turkey breast should be approximately 140 ° F after the 10 minute holding time out of the oven.

All oven temperatures vary, so check often with a meat thermometer.

#### Roasted Turkey Breast

Oven: Preheat oven to 350° F. Take off all plastic wrapping and cover pan tightly with aluminum foil. Place covered turkey on the center rack in a preheated oven. Heat for 25-35 minutes, depending on quantity, until an internal temperature of 165° F is reached. Remove from oven and let the turkey rest for 3 minutes while still covered. All oven temperatures vary, so check often with a meat thermometer.

#### Traditional Natural Holiday Ham

Oven: Preheat oven to 300° F. Place ham on a baking tray and cover with aluminum foil. Cook for 90-120 minutes. Remove aluminum foil during the last 10-15 minutes. Check temperature of ham to ensure internal temperature of 145-150° F is reached.

All oven temperatures vary, so check often with a meat thermometer.

#### Fresh Herb Encrusted Beef Tenderloin with Au Jus

Oven: Preheat oven to 350° F. Pour au jus on bottom of oven safe dish. Cook, uncovered, for 15-20 minutes. Anticipate internal cooking temperature as follows:

**Medium Rare:**  
Re-heat to 120-135° F

**Medium well:**  
Re-heat and cook to 145-155° F

**Medium:**  
Re-heat to 135-145° F

**Well done:**  
Re-heat and cook to 165° F

All oven temperatures vary, so check often with a meat thermometer. When the internal temperature reaches your desired temperature for wellness, your meat is done.



# | Soup

## Butternut Squash & Apple Bisque

Remove contents from container and place in either a microwaveable or stovetop safe dish.

Stovetop: Heat over low to medium heat for 10-15 minutes, depending on quantity, stirring constantly.

Microwave: Heat in microwave, covered, for 3-5 minutes, depending on quantity, until heated through. Halfway through, stop to stir.

Check often until warm.

# | Potatoes

## Mashed Potatoes (Both Varieties)

Oven: Preheat oven to 350° F. Cook, covered, for 20-30 minutes, depending on quantity, or until an internal temperature reaches 165° F. Uncover for remaining 5 minutes if crispy top is desired.

All oven temperatures vary, so check often.

## Twice Baked Potatoes (Both Varieties)

Oven: Preheat oven to 350° F and cook, covered, for 30-35 minutes depending on quantity, or until an internal temperature reaches 165° F.

All oven temperatures vary, so check often.

\*Any items packaged in plastic containers will need to be removed from the packaging and put into oven safe containers if prepared in oven.

\*Metal packaging is not microwave safe.

# | Vegetables

## French Onion Green Bean Casserole

Oven: Preheat oven to 350° F, cook covered for 20-25 minutes, depending on quantity or until internal temperature reaches 165° F. Uncover for last 10 minutes to reach desired crispiness on top.

All oven temperatures vary, so check often.

## Spiced Butternut Squash with Craisins

Oven: Preheat oven to 350° F and cook, covered, for 20-25 minutes depending on quantity, or until an internal temperature reaches 165° F.

All oven temperatures vary, so check often.

## Roasted Vegetable Medley

Oven: Preheat oven to 350° F and cook, covered, for 10-15 minutes, depending on quantity.

All oven temperatures vary, so check often.

# | Side Dishes

## Stuffing (All Varieties)

Oven: Preheat oven to 350° F and cook, covered, for 20-25 minutes depending on quantity, or until an internal temperature reaches 165° F.

All oven temperatures vary, so check often.

## Roasted Turkey Gravy

Remove contents from container and place in either a microwaveable or stovetop safe dish.

Stovetop: Heat over stovetop on low to medium heat for 10-15 minutes, stirring frequently.

Check often until warm.

Microwave: Heat on high for 3-5 minutes, stirring frequently.

Check often until warm.

