

REHEATING INSTRUCTIONS & COOKING TIPS

WHOLE TURKEY

If you want to heat and serve the turkey whole, prepare the turkey in a broiler pan or properly sized aluminum tray. Heat the turkey broth to boiling and pour over the bird to speed up reheating and to help retain moisture.

Cover loosely with foil. Continue to baste turkey with broth as needed. Heating times will vary. Heat turkey until thermometer maintains a reading of 165°F for 20 seconds when inserted at the **thickest** part of either thigh.

We do not recommend stuffing the cavity of the turkey.

FOR BEST RESULTS

We recommend dividing the whole turkey into smaller pieces prior to reheating. This will speed up reheating, and will also best retain moisture. Arrange pieces in a shallow pan and add the heated turkey broth. Cover loosely with foil and heat turkey until thermometer maintains a reading of 165°F.

PROTEINS

Reheat all meats in shallow pans in a preheated 325°F oven. Cover loosely with foil. Heating a large pan of water on the lowest rack of your oven for approximately an hour prior to placing meats in the oven may help with retaining moisture during the reheating process.

Leave heated water on lower rack, and place covered meats to be reheated on the rack directly above the water. Heating times will vary. All meats must be reheated to an internal temperature of 165°F for 20 seconds.

SIDES

Reheat side dishes in open, shallow pans in a preheated 325°F oven. Cover loosely with foil. Heating times will vary. Reheating requires approximately 30 minutes per inch of depth. All sides must be reheated to maintain an internal temperature of 165°F for 20 seconds.

Heat turkey stock and gravy to boiling - minimum 165°F for 20 seconds - in pans on range tops.

BAKED BEANS

While reheating, stir as needed. Heating times will vary. All items must be reheated to maintain an internal temperature of 165°F for 20 seconds.

MASHED POTATOES

Drizzle with melted butter and milk. Stir, cover loosely with foil, and heat for 20–30 minutes or until the internal temperature reaches 165°F, stir occasionally

CORNBREAD

Preheat oven to 350°F. Cover with aluminum foil and place inside the oven. Allowed to heat for about 15 to 20 minutes. All items must be reheated to maintain an internal temperature of 165°F for 20 seconds. Remove from oven, allow to cool and serve

HAM

After Ham reaches an internal temperature of 165°F, remove from oven, take cover off, return to oven and cook uncovered approximately 5 minutes.

Perishable foods should not be allowed to sit at room temperature longer than 2 hours, and no more than one hour when surrounding temperatures are above 90°F.

Harmful bacteria multiplies fastest between 40°F -140°F.