

Thanksgiving Reheating Instructions

Roasted Turkey Breast

Please in an oven safe pan, add 1/4th turkey or chicken broth and cover loosely with foil. Place in a preheated 300°F oven until warm, about 7-10 minutes per pound.

Holiday Ham

Cover with foil and place in a 300°F oven for 45-60 minutes or until warm. Remove foil for last 10 minutes in oven.

Potatoes

Place in a 325°F oven, covered, for 30-35 minutes or until warm. If microwaving, cover and heat in 1 minute intervals, stirring in between intervals, until hot.

Stuffing

Cover loosely with foil and heat in a 350°F oven for 25-30 minutes. Remove foil halfway through to crisp the top.

Risottos

Heat in a 350°F oven, covered for 25-30 minutes or until hot

Mac & Cheese/ Lasagna

Place in a preheated 350°F oven, covered for 30-40 minutes or until hot. Remove lid for last 15 minutes

Vegetable Dishes

Place in a 350°F oven, covered, for 20-25 minutes or until heated through

Bisques & Gravies

Place in a saucepan and heat on low until hot or place in a microwaveable bowl and microwave in 1 minute intervals, until hot, stirring between each session.

Pies

If you wish to serve warm, place pie in a preheated 350°F oven for 15 minutes.