

Holiday 2020- REHEATING INSTRUCTIONS

All items are fully cooked. Be sure to refrigerate until ready to prepare or reheat. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

Entrée

All entrées are fully cooked and should be removed from packaging and transferred to an oven-safe baking dish or roasting pan before reheating in the oven.

Roasted Turkey

Preheat oven to 350°F. Remove turkey plastic packaging and place in a roasting pan or foil pan. Add ¼ inch broth or water to bottom of the roasting pan and cover pan with aluminum foil. Cover with a foil tent for the first 20-30 minutes to prevent over-browning. Uncover and heat for an additional 10–15 minutes or until heated through.

Honey Glazed Ham

Preheat oven to 325°F. Remove Ham plastic packaging and place in a roasting pan or foil pan. Add ¼ inch broth or water to bottom of roasting pan & loosely covered with foil. Bake in oven for 20-30 minutes or until the internal temperature reaches 165 F.

Roasted Pork Loin

Preheat the oven to 325°F. Remove Pork Loin plastic packaging and place in a roasting pan or foil pan. Add ¼ inch broth or water to bottom of roasting pan, cover with foil. Heat 25–30 minutes, or until heated through to an internal temperature of at min. 135°. *Note: Add Cranberry Sauce over Pork Loin for last 10 minutes of heating or may serve on the side by reheating in microwave on high for 1 minute, stir and microwave until heated through.*

Gravy, Soup, and Sauces

Note: Cranberry Sauce does not require heating and can be served chilled or at room temperature.

STOVETOP Transfer to a saucepan & reheat over medium-low heat, stirring frequently until simmering and heated through.

MICROWAVE Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

Note: All items will be fully cooked, chilled and ready to heat and serve, please refrigerated upon receiving. Use within 72 hours from pick up. Caution: Dishes and contents will be hot when removed from oven.

Side Dishes

OVEN (preferred method) | Preheat oven to 350°F. Transfer food to an oven-safe baking dish and cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each side dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

15–20 minutes

- **Homemade Mashed Potatoes**
- **Twice Baked Casserole**
- **Au Gratin Potatoes (covered 15 min,uncovered 5min)**
- **Candied Yams**
- **Mac & Cheese**
- **Mostaccioli Marinara**

30–40 minutes

- **Green Bean Casserole (do not cover)**
- **Traditional Herb Stuffing (do not cover)**

MICROWAVE Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

- **Whole Sweet Corn (microwave, uncovered)**
- **Whole Green Beans (microwave, uncovered)**
- **Bread Pudding (microwave, uncovered)**

Note: For best results, Green Bean Casserole, Candied Yams, and Traditional Herb Stuffing should only be reheated in the oven and not microwaved.

Pies and Dinner Rolls

Pies

For best results, Pumpkin Pie should not be reheated, can be served chilled or room temperature. Apple Pie may be warmed in microwave for 30s-1m or until warm.

Dinner Rolls

OVEN (preferred method) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4–8 minutes or until warm.