

Cooking and Reheating Instruction Page

All cooked items must be reheated to an internal temperature of 165° degrees. Oven should be preheated prior to cooking or reheating.

Holiday Cooked Turkey Reheating Instructions

Remove turkey from wrapper prior to reheating. **Conventional Oven:** Preheat oven to 325°F. Position turkey breast side up on flat roasting rack in 2" open roasting pan; **DO NOT** add water to pan. Heat 1.5–2 hours. Check temperature of thigh with a meat thermometer. The temperature should be 165° F. **Microwave:** Remove Turkey from wrapper. Slice turkey breast and remove drumsticks. Overlap sliced turkey breast in microwave-safe dish and include meat from leg and thigh. Cover with waxed paper. Microwave on medium (50% power) for 8 to 12 minutes. Microwave ovens may vary, adjust time accordingly.

Applewood Smokehouse Reserve Ham- Preheat to 400°-degree oven for 10 minutes, reduce temperature to 300° degrees, remove plastic wrapping brush on glaze and place into a heat resistant dish and then into the oven for approximately 20-25 minutes, until Internal temperature reaches 165° degrees with a stick thermometer. Let the Ham rest after removing from the oven for 12-15 minutes before slicing.

Dinner for Two and Four- Remove any packaged cranberry sauce that might be packaged inside the dinner container. Transfer to a covered glass dish and bake for 15 to 25 minutes in a 325°-degree conventional oven.

Stuffing - bake in glass casserole dish for 30-40 minutes in a 325°degree conventional oven.

Sweet Potatoes, Mashed Potatoes or Grilled Vegetables- microwave 3 to 4 minutes or bake in glass casserole dish for 20-25 minutes in a 325°degree conventional oven.

Carrot Soufflé - Bake in glass casserole dish for 20-25 minutes in a 325° conventional degree oven.

Sautéed Green Beans w/ candied pecans- microwave 2 to 3 minutes in a microwavable dish.

Green Beans Casserole w/ toasted onions- place in glass casserole dish, sprinkle on onions and heat for 15 minutes at 325° degree conventional oven.

Turkey Gravy –microwave in a microwavable dish, 2 to 3 minutes. Stir frequently.

Pan Seared Salmon or Grilled Southwest Shrimp- Transfer to a covered glass dish and bake for 10-15 minutes in a 325°-degree conventional oven.

*******All food packed for your holiday dinners or catering requires reheating should be removed and placed into the proper ovenable containers. All food requiring reheating should be reheated to 165 degrees internal temperature.**