



**HARRIS TEETER  
HOLIDAY DINNER  
2021  
HEATING  
INSTRUCTIONS**

**FULLY COOKED TURKEY**

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 130°-140°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.

**FULLY COOKED**

**SPIRAL SLICED HONEY HAM**

Preheat oven to 325°F. Remove packaging, reserve liquid. Place Ham cut-side down on large sheet of foil in roasting pan. Pour reserved liquid over ham and wrap with foil. Warm in oven for 10-12 min per pound. **Glaze Instructions:** Prepare glaze according to package instructions and brush, or spoon glaze over ham and in between slices. Return to oven for 6 to 10 minutes. Let stand for 10 minutes and serve. Microwave heating is not recommended.

**CORNBREAD DRESSING**

**Conventional oven:** Preheat oven to 350°F. Remove film. Place Tray on baking sheet and bake for 25-30 minutes or until product is hot.

**Microwave:** This aluminum pan is microwaveable. Heat only in ovens made after 1980. Peel back one corner of the cover film to vent. Place tray on microwave-safe plate. Place tray in the center of oven. **DO NOT ALLOW TRAY TO TOUCH OVEN WALLS.** Cook on High for 5 minutes; remove film, stir and heat for another 5 minutes. Repeat this process until product is hot. Do not heat more than one tray at a time.

**SWEET POTATO CASSEROLE**

**Conventional oven:** Preheat oven to 350°F. Remove film. Place Tray on baking sheet and bake for 25-30 minutes or until product is hot.

**Microwave:** This aluminum pan is microwaveable. Heat only in ovens made after 1980. Peel back one corner of the cover film to vent. Place tray on microwave-safe plate. Place tray in the center of oven. **DO NOT ALLOW TRAY TO TOUCH OVEN WALLS.** Cook on High for 5 minutes; remove film, stir and heat for another 5 minutes. Repeat this process until product is hot. Do not heat more than one tray at a time.

**TURKEY GRAVY**

**Stove top:** Remove plastic lid. Remove metal pop-top. Empty contents into saucepan. (CAUTION: metal edges may be sharp.) Heat over medium heat until hot, stir occasionally. Serve.

**Microwave:** Remove plastic lid. Remove metal pop-top (metal rim is microwave safe, CAUTION: metal edges may be sharp). Microwave on HIGH for 2 minutes. Carefully stir from bottom to top. Heat another 2 minutes. Stir once more.(CAUTION: metal rim will be hot.)

**GREEN BEAN CASSEROLE**

**Conventional oven:** Preheat oven to 350°F. Remove film. Place Tray on baking sheet and bake for 25-30 minutes or until product is hot.

**Microwave:** This aluminum pan is microwaveable. Heat only in ovens made after 1980. Peel back one corner of the cover film to vent. Place tray on microwave-safe plate. Place tray in the center of oven. **DO NOT ALLOW TRAY TO TOUCH OVEN WALLS.** Cook on High for 5 minutes; remove film, stir and heat for another 5 minutes. Repeat this process until product is hot. Do not heat more than one tray at a time.

**MASHED POTATOES**

**Conventional oven:** Preheat oven to 350°F. Remove film. Place Tray on baking sheet and bake for 25-30 minutes or until product is hot.

**Microwave:** This aluminum pan is microwaveable. Heat only in ovens made after 1980. Peel back one corner of the cover film to vent. Place tray on microwave-safe plate. Place tray in the center of oven. **DO NOT ALLOW TRAY TO TOUCH OVEN WALLS.** Cook on High for 5 minutes; remove film, stir and heat for another 5 minutes. Repeat this process until product is hot. Do not heat more than one tray at a time.