

It's a

Friendsgiving!



Thanksgiving Reheating Guide

Fully Cooked Herb Roasted Turkey Breast

Preheat oven to 350°. Add 2 cups of water or broth to pan with turkey. Cook covered for 50-60 minutes or until internal temperature reaches 145°. The turkey is fully cooked and just needs to be warmed through. For a crisp skin, remove the cover after temp is reached and broil for 2-5 minutes. Cut turkey into slices and put slices into the leftover liquid in pan before serving.

Bone-In Rotisserie Turkey Breast

Preheat oven to 350°. Add 1 cup of water or broth to pan with turkey. Cook covered for approximately 25-35 minutes or until internal temperature reaches at least 145°. The turkey is fully cooked and just needs to be warmed through.

Homemade Turkey Gravy

Pour gravy into a medium saucepan. Warm gently over low to medium-low heat, stirring often. For a thinner gravy, add water for desired consistency. Once warmed through (approximately 8-10 minutes), turn off heat and decant to gravy boat. Serve immediately.

Friends' Traditional or Cranberry Stuffing

Preheat oven to 375°. Add a bit of stock or water to moisten stuffing. Cook covered for 30-40 minutes, or until warmed through. Cook uncovered for an additional 10 minutes for a crispy topped stuffing.

Mashed Potatoes (Classic & Vegan) or Pureed Sweet Potatoes

Preheat oven to 375°. Dot the top with butter or cream if desired. Cook covered for 30-40 minutes, or until warmed through.

Green Beans Almondine, Roasted Harvest Vegetable or Roasted Acorn Squash

Preheat oven to 375°. Cook covered for 20-30 minutes or until warmed through.

Bakery Rolls

Warm, covered at 325° for 10-15 minutes in an oven safe dish.

Pies

Can be served at room temperature. To heat, bake at 350° for 10-15 minutes or until warm.

PLEASE DO NOT PUT PLASTIC LIDS IN OVEN - USE FOIL TO COVER DISHES.

