

Thanksgiving Dinner Reheating Instructions

OVEN ROASTED TURKEY / HAM WITH GRILLED PINEAPPLE (7MINS/LB)

Preheat oven to 325°. Place a small amount of water/stock in the pan with the turkey. Cover with foil and heat for approximately 15 minutes per pound (3lbs=45mins) until the internal temperature reaches a minimum of 165°F. (approx. times 4 servings = 35-45 mins / 8 servings = 70-80 mins)

GRANDMA'S MASHED POTATOES

Over medium heat on the stovetop, warm the mashed potatoes in a nonstick pan for 8-10 minutes, stirring approximately every 2 minutes to ensure even heating. If potatoes start to thicken, they can be thinned with milk or cream.

HOMESTYLE BREAD STUFFING WITH SAGE

Bake in oven in uncovered pan for 15-20 minutes until heated thoroughly .

FRESH GREEN BEANS ALMONDINE

Place in the oven , uncovered, with a little bit of water for 8-15 minutes or until hot.

ROASTED SWEET POTATOES WITH MARSHMALLOW TOPPING

Place potatoes in 350°F oven. Roast in oven for about 20 minutes, or until hot throughout. Sprinkle with mini marshmallows and broil until nice and toasty.

Mac & Cheese can be reheated following these same instructions + 2 mins after adding breadcrumbs!

WHOLE-BERRY CRANBERRY RELISH WITH ORANGE ZEST

This item can be served warm, cold, or room temperature. To warm, heat over low in a saucepan on the stove top, or in a microwave-safe bowl, one minute at a time, until desired temperature. Stir frequently to prevent burning.

HOMEMADE PAN GRAVY

Warm on the stove top for 5-7 minutes, stirring frequently.

WARM DINNER ROLLS

Warm in the oven for a few minutes.

