

Thanksgiving Reheating Instructions

Entrée Directions:

Water, chicken broth and/or apple juice, may be needed and is not included with dinner. Turkey broth is included with turkey dinner. All temperatures are in Fahrenheit.

We recommend using a meat thermometer to ensure proper temperatures.

My Pick ([AMAZON](#)) Always poke tip of thermometer to center of item being checked

Turkey:

YOU HAVE RECEIVED AN UNDERCOOKED TURKEY. NO PICKING BEFORE DINNER!

Pre-heat oven to 375°. Keep covered and bake approx. 30-40 min or until internal temperature reaches 160°. Keep Covered after removing from oven and allow to rest for 15 min.

Ribeye Roast:

Set roast out at room temperature for 1-2 hours before reheating. Cover with foil and heat the roast for 30-60 minutes (check after 20 min.) or until it has reached preferred doneness.**

**Rare 120° -125° Med Rare 130° -140° Med 145° -150° Well Done 155°

Ham:

This is fully cooked. We are just reheating. Pre-heat oven to 375°. Add 1 cup water or apple juice to pan, replace foil cover and heat approx 30-40 (estimate, oven times may vary) or internal temperature reaches 150° F. check temperature every approximately every 5 min after the 20-minute mark.

Side Dish Directions:

NOTE: Yams, green beans almandine, stuffing and potatoes can all be heated in the same oven as the entrée. It will require longer reheat time for the entrée and side dishes when re-heating together. Please pay close attention to the side dishes; they will heat more quickly than the entrée. I recommend put the side in the oven approximate 40 minute before Turkey is done. Pull each dish as it hits 150 °. All temperatures are in Fahrenheit. We recommend using a meat thermometer to ensure proper temperatures. Cook all side to approx. 150 ° for a good reheat.

Mashed Potatoes:

To heat in oven: pre-heat to 350°, cover with foil, place container on a baking dish and heat for 30-40 min or until internal temperature reaches 155° (stir occasionally). To heat in a microwave: transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 8-10 min (stir occasionally) or until internal temperature reaches 160°.

Green Beans Almandine:

Cover with foil and heat for 15-20 min or until internal temperature reaches 150°. To heat in a microwave: transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 8-10 min or until internal temperature reaches 150°

Herbed Stuffing:

Heat covered with foil for 30-40 min or until internal temperature reaches 150°. To heat in a microwave: transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 8-10 min or until internal temperature reaches 150°.

Candied Yams:

To heat in oven, cover container with foil, and heat for 25-30 min or until internal temperature reaches 150°. To heat in a microwave: transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 6-8 min or until internal temperature reaches 165°. Place the marshmallows on top snugly up against each other covering the entire top of the yams and place back in oven until melty and golden brown on top.

Gravy:

Transfer to a medium-sized saucepan and cook over medium heat, stirring frequently to avoid scorching, until it reaches a temperature of 165°+ to make nice and hot. The gravy will be thick when you receive it; it will thin-out during reheating.

Dinner Rolls:

Pre-heat oven to 350°, cover with foil and heat for 4-6 minutes. Check to see if they are warm enough for your taste. Depending on how the buns were stored, the time may vary.