

**WHOLE TURKEY REHEATING INSTRUCTIONS:**

1. Take turkey out an hour before heating to allow it to reach room temperature.
2. Preheat oven to 325°.
3. Put 1/2 cup water or stock in pan, cover with foil & reheat 5 minutes per pound . Best to use a meat thermometer. Temp should be at 150° to 160\*
4. For Crispy skin take out bird set your thermometer to 550° when it is to temp put in your uncovered bird & heat for 7-12 minutes.\*
4. Allow 15 to 20 minutes before carving for moist turkey .  
\*Time may vary depending on oven.

**CARVED TURKEY REHEATING INSTRUCTIONS:**

1. Take turkey out an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 325°.
3. Put 1/2 cup water or stock in pan, cover with foil & reheat for 30 minutes . Best to use a meat thermometer. Temp should be at 160\*
- \*Time may vary depending on oven.

**HONEY GLAZED HAM REHEATING INSTRUCTIONS:**

1. Take ham out an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 275°- 300°.
3. Place ham in a pan filled with 1/2 inch of water and cover tightly and completely with foil.
4. Cook for 10 minutes a pound.\*  
\*Time may vary depending on oven.

**CASSEROLE REHEATING INSTRUCTIONS:**

1. Take casserole out of refrigerator 1 hour before reheating.
2. Preheat oven to 325°.
3. Bake casserole for 25-30 minutes covered, then remove cover and bake an additional 10-20 minutes.\*  
\*Time may vary depending on oven.

**MASHED POTATOES & WHIPPED SWEET POTATO-REHEATING INSTRUCTIONS:**

1. Take potatoes out half an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 325°.
3. Heat Covered for 20-25 minutes. Best on a cookie sheet with a little water in it\*
- \*Time may vary depending on oven.

**POTATOES-ROASTED REHEATING INSTRUCTIONS:**

1. Take potatoes out half an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 400°.
3. Place on cookie sheet in single layer & heat for 15-20 minutes\* (Time may vary depending on oven.)

**SOUP, SAUCE & GRAVY REHEATING INSTRUCTIONS:**

1. Place soup, sauce or gravy in sauce pan.
2. Cook on Medium heat for 5-10 minutes.  
\*Time may vary depending on stove.

**STUFFING REHEATING INSTRUCTIONS:**

1. Take Stuffing out of refrigerator 1 hour before reheating.
2. Preheat oven to 325°.
3. Depending on the amount of stuffing you plan to reheat, drizzle a few tablespoons or up to 1/4 cup of chicken or turkey broth into the stuffing to moisten it.
4. Bake in an oven safe dish for 25-30 minutes covered\*  
\*Time may vary depending on oven.

**ROASTED VEGETABLE REHEATING INSTRUCTIONS:**

1. Take Veggies out of refrigerator 1/2 hour before reheating.
2. Preheat oven to 400°.
3. Best to transfer roasted veggies to a cookie sheet & heat uncovered for 15-20 min\* (Time varies depending on oven.)

**VEGETABLE REHEATING INSTRUCTIONS:**

1. Take Veggies out of refrigerator 1/2 hour before reheating.
2. Preheat oven to 325°.
3. Heat covered for 20-30 minutes . \*  
\*Time may vary depending on oven.

**POTATOES-AUGRATIN/SCALLOPED-LAYERED SWEET****POTATO REHEATING INSTRUCTIONS:**

1. Take potatoes out an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 325°.
3. Heat Covered for 30-45 minutes. Best on a cookie sheet with a little water in it\*  
\*Time may vary depending on oven.

**BRIE REHEATING INSTRUCTIONS:**

[Cranberry, Blackberry, Apricot]

1. Take Brie out of refrigerator 1 hour before reheating.
2. Preheat oven to 300°.
3. Warm brie in oven for 15-20 minutes uncovered till it is soft, warm & melted.\* (Time may vary depending on oven.)

**APPETIZER REHEATING INSTRUCTIONS:**

1. Preheat oven to 350°. FOR ALL FRIED CRISPY APPS 400°.
2. Place Hor d'oeuvres on a cookie sheet.
3. Reheat for 5-15 min.\* (Time may vary depending on oven.)

**APPETIZER MEATBALLS/MUSHROOMS REHEATING INSTRUCTIONS:**

1. Preheat oven to 350°.
2. Place covered container in oven. Reheat for 15-20 minutes.\* (Time may vary depending on oven.)

**INDIVIDUAL DINNER REHEAT INSTRUCTIONS:**

1. Take dinner out of refrigerator 30 min before reheating [Be sure to remove roll and foiled butters from container].
2. Preheat oven to 350°.
3. Bake individual dinner for 15-20 minutes covered.\*
4. If microwaving you will need to transfer to a microwavable container with a cover & heat for 1.5 minutes, check it, then in intervals of 30 seconds. All microwaves are different. If over-done the protein can get very hard.  
\*Time may vary depending on oven or microwave.