

Thanksgiving 2021 Reheating Instructions

WHOLE ROAST TURKEYS

Remove Turkey from refrigeration 1 hour before heating.

Remove Plastic. Leave parchment and foil wrapping on in 375° oven.

14 - 16 Pound Turkey: 2 1/2 Hours

Remove foil and allow to cook uncovered for an additional 15-20 minutes.

Allow Turkey to rest 10-15 minutes before serving.

Tip: add any pan drippings to Gravy!

Sliced White Meat for 4 - 6: Add 1/4 cup of water to bottom of pan, replace lid, bake at 375° for 20 minutes

Sliced White Meat for 10 - 12: Add 1/2 cup of water to bottom of pan, replace lid, bake at 375° for 30 minutes

Sliced Dark Meat for 4 - 6: Add 1/4 cup of water to bottom of pan, replace lid, bake at 375° for 20 minutes

Vegan Loaf: Bake in 350° oven, covered for 30 minutes. Continue to bake uncovered for 15 minutes until hot.

GRAVY

Heat in sauce pan over medium heat until it just boils, stir often. When hot, lower heat to lowest setting until ready to serve.

SIDE DISHES

Oven: Transfer into oven safe dishes. Cover tightly with foil and place into 375° oven.

2-3 Quarts: 30 minutes

4-5 Quarts: 50-60 minutes

Pints: 20 minutes in small oven safe vessel OR (microwave 3-4 minutes)

Stir once half way through cooking. *Convection ovens may heat quicker*

Microwave: Leave in container and open lid to vent. Microwave 2-3 minutes OR transfer into microwave safe dish, loosely covered with plastic. Microwave on high for 7 minutes then stir, turn dish and microwave an additional 5 - 10 minutes until hot.

SOUP

Transfer Soup into thick bottomed pot and heat over medium heat. Stir until just simmering, DO NOT BOIL!

HORS D'OEUVRES

Preheat oven to 350 degrees. Remove contents from container and place on a baking sheet in single layer.

Bake for approximately 8-10 minutes or until warmed through. Serve with sauce or garnish given.

Do not reheat in the container

Dinner Rolls: Place Rolls in single layer on a baking sheet in 375 degree oven for 8-10 minutes

Whole Pies: Once you remove your side dishes, place pies in oven and turn it off. Allow pies to warm during dinner.

TIP: To save time, start your sides early. While turkey is resting, lower oven to 150° and keep side dishes in oven to maintain temperature until ready to serve. If you have two ovens, you may "hold" your side dishes at 150° for 30-40 minutes.