

REHEATING INSTRUCTIONS WHOLE TURKEY MEAL:

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating. Whole Turkeys have some broth in the bottom of the pan. You may want to add more broth. All heat & serve sides come in an oven ready tray and is recommended to reheat in.

12 to 16 lb. Whole Turkey / 20 to 24 lb.

Total cook time approx. 1-1.5 hours

1. Preheat oven to 385°

For best results allow Turkey to reach room temperature before cooking

2. Cover turkey and place in oven for 45-50 minutes or until internal temperature reaches 165°

Check temperature between the thigh and breast

3. Continue cooking Turkey uncovered to brown & crisp skin
4. Once desired color is reached remove from oven
5. Allow turkey to rest for 10-15 minutes before serving

Sides come in an oven ready tray and are recommended to reheat in; gravy is best heated on stove top.

Mashed Potatoes

Oven:

3. Place tray of mashed potatoes with cover still on in a 350° oven for 18-20 min.
4. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish,
2. Microwave on high for 2 minutes stir continuously until mashed potatoes are heated through

Traditional Herb Stuffing

1. Remove lid and place stuffing in a 350° oven for 25-30 min until a golden brown crust has formed.
2. For a more rustic and home-style look, stir the stuffing ½ way through warming.

Turkey Gravy

1. Pour turkey gravy into an appropriate sized sauce pan and heat on the stovetop on medium high heat.
2. Constantly stir gravy to prevent burning to the bottom of the pan
3. Heat until gravy starts to steam or very lightly simmer. Remove from heat as soon as that point is reached