

Thanksgiving Reheating Instructions

Soups and Gravy

Pour contents into a skillet, bring to a boil and serve immediately.

Stuffing

Place contents in skillet (make sure skillet is large enough to hold stuffing with out overcrowding pan). Sprinkle 1/2 cup to 1 cup of water over stuffing. Cover pan and cook over medium/low heat for approximately 5 minutes, lifting lid to stir occasionally.

Vegetables/Side dishes

Preheat oven to 325°. Pour contents into baking pan, sprinkle with a little water and cover with foil. Then follow reheat times listed below.

Roasted Butternut Squash | 10-15 minutes

Roasted Vegetables | 10-15 minutes

Roasted Root Vegetables | 10-15 minutes

Roasted Asparagus | 5-10 minutes or until just hot

Haricots Verts Almondine | 5-10 minutes or until just hot

Roasted Brussels Sprouts | 5-10 minutes

Baked Sweet Potatoes & Granny Smith Apples | 5-10 minutes

Wild Rice with Chestnuts & Shiitake Mushrooms | 5-10 minutes

Potatoes Au Gratin | 10-20 minutes

Mashed Potatoes

Pour contents into a saucepan, add milk and heat over low flame, stirring often.

Sweet Potato Puree/ Cauliflower Puree/ Broccoli Puree

Pour contents into a saucepan, sprinkle a little water on top and warm through over medium-low heat for 5 minutes, stirring occasionally.

Roasted Boneless Turkey Breast

Preheat oven to 350°. Pour a 1/2 cup to 1 cup of water, oil or gravy into pan holding the meat. Cover with aluminum foil and place in oven for approximately 10-15 min or until heated through.

Spiral Ham

Preheat oven to 350°. Pour 1 cup of water, stock or apple juice into the same pan holding the meat. Cover with aluminum foil and place in oven for 3-4 minutes per pound.

Flip for Whole Turkey Instructions

Whole Turkey Cooking Instructions

Set oven temperature no lower than 325° F. Tuck wing tips under the shoulders of the bird for more even cooking. Place Turkey in a shallow roasting pan. Add ½ cup of water to bottom of pan. If your roasting pan does not have a lid, you can place heavy duty aluminum foil over the turkey for the first 1 to 1 ½ hours. This allows for maximum heat circulation, keeps the turkey moist and reduces oven splatter.

You want to cook the turkey for 20-22 minutes per pound. Always use a food thermometer to check the internal temperature of your turkey.

Your turkey should be cooked to a minimum internal temperature of 165° F. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast.

Whole Turkey Reheating Instructions

Preheat your oven 375° F. Uncover turkey and add 1 cup of water to the roasting pan. Re-cover turkey and place in the oven. Drop the oven temperature to 275° F. Remember, you want the internal temperature to reach 165 ° F.

5-7 person Organic D'artagnan Turkey: Cook in the oven for 40-60 mins, checking with meat thermometer after 40mins.

8-10 person Organic D'artagnan Turkey: Cook in the oven for 60-80 mins, checking with meat thermometer after 60mins.

11-13 person Organic D'artagnan Turkey: Cook in the oven for 80-100 mins, checking with meat thermometer after 80mins.

6-8 person A&V or Murray's Turkey: Cook in the oven for 50-70 mins, checking with meat thermometer after 50mins.

9-11 person A&V or Murray's Turkey: Cook in the oven for 70-90 mins, checking with meat thermometer after 70mins.

12-14 person A&V or Murray's Turkey: Cook in the oven for 90-110 mins, checking with meat thermometer after 90mins.

15-17 person A&V Turkey: Cook in the oven for 110-130 mins, checking with meat thermometer after 110mins.