



CHRISTMAS FEAST TO GO

Reheating Instructions

FRIED OR ROASTED TURKEY

THE GOAL IS TO RE-HEAT, NO NEED TO RE-COOK.

YOUR TURKEY HAS BEEN PREVIOUSLY COOKED TO AN INTERNAL TEMPERATURE OF 165 DEGREES, MINIMALLY, TO ENSURE FOOD SAFETY.

For optimum heating, let your turkey sit at room temperature for a minimum of one hour before placing in pre-heated oven to take the "chill" off.

Pre-heat your oven to 375 degrees.

Cover your turkey with aluminum foil and cook covered for 35 minutes.

Remove foil, reduce heat to 350 degrees and cook an additional 30 minutes

Check temperature by placing a thermometer in the thigh of your turkey.

We recommend serving your turkey once it reaches an internal temperature of 165 degrees.

TRADITIONAL OVEN ROASTED HAM

Place covered in pre-heated oven heated at 375 degrees for 25 minutes.

BAKED MACARONI & CHEESE

Place covered in pre-heated oven heated at 350 degrees and bake for 45 minutes (half pan) 1 hour 15 minutes (full pan), stir constantly.

For a golden top, uncover for the last 15 minutes until top is golden brown.

SIDES & SHE CRAB SOUP

Medium High Heat for 8-12 minutes, stir constantly

GUMBO

Medium High Heat for 12-15 minutes, stir constantly, stir in Crab Meat for the last two minutes.

RED RICE FOR GUMBO

MICROWAVE: Slightly crack the lid, then microwave on high for 3 minutes, stir and microwave an additional minute

OVEN: Place in oven proof casserole dish and cover. Bake 12-15 minutes.

CORNBREAD AND BISCUITS

Keep covered and place in oven at 300 degrees for 4-5 minutes to warm

PEACH COBLER

Remove foil, place in heated oven at 350 degrees, heat 25-30 minutes or until the top is golden brown.

COGNAC BREAD PUDDING

Keep covered, place in heated oven at 350 degrees, heat 15-20 minutes until warm.

*Enjoy and Merry Christmas,
Chef Luis & Chef James
& The Entire Georgia Brown's Staff*