

superba

THANKSGIVING REHEATING INSTRUCTIONS

HELPFUL HINTS:

Microwaves

Reheating instructions included are written for oven use, but all items (except whole turkeys) may also be reheated using a microwave. Remove all aluminum containers when using this method and adjust timing to match your microwave settings.

Ovens

Heating times may vary depending on your individual oven and how many items are in the oven at one time. If reheating a whole turkey, we recommend doing this prior to reheating sides to cut down on reheating time.

Misc

- We recommend using a thermometer to validate reheat temperature. Place thermometer in densest part of item and leave there for a minimum of 15 seconds. Reheat all food to at least 165 degrees.
- Avoid over filling your oven and remember - oven temperature drops every time the oven door is opened.
- **Let sides come to room temperature for 1 hour prior to reheating.** We've provided approximate cooking times designed to accommodate half and full portions.

TO BEGIN:

Preheat oven to 350°F for at least 15 minutes

Whole and Half Roasted Mary's Young Turkey

Let turkey come to room temperature for 2 hours prior to reheating. Heat turkey in the **provided oven-safe bag** until warmed through - 45-75 minutes. Remove from oven and leave in bag while you heat the remainder of your sides. Before carving, remove turkey from bag and return to oven for 10 minutes to crisp skin as desired.

Glazed Ham

Let ham come to room temperature for 1 hour prior to reheating. Heat ham with lid on for 30 minutes. Baste with pan sauce/drippings, then return to oven uncovered for an additional 10 minutes or until glaze is warm and sticky.

Old-Fashioned Turkey Gravy

Transfer contents into a saucepan and heat on the stove top over low heat, stirring frequently, for approximately 8-10 minutes or until gravy comes to a boil.

Mashed Potatoes

Heat with lid on for approximately 30-40 minutes or until hot.

Stuffing

Heat with lid on for approximately 15-25 minutes or until hot. Remove lid, toss stuffing with a spoon and return to oven without lid for additional 10 minutes to crisp top.

Brown Butter Green Beans

Heat uncovered for approximately 10-15 minutes or until hot. Top with buttered almonds.

Glazed Sweet Potatoes

Heat uncovered for 15-20 minutes or until hot. Toss before serving to ensure butter gets incorporated throughout. Top with candied pecans.

Roasted Brussels Sprouts

Heat uncovered for 10-15 minutes or until hot.

Mac n Cheese

Heat with lid on for 20-25 minutes. Remove lid and return to oven for an additional 5 minutes or until golden brown.

Little Gem + Chicory Holiday Salad

Toss greens with roasted vegetables, pickled cranberries, dressing, salt and pepper. Top with Superba crunch mix and walnuts.

Cranberry Orange Chutney

Serve as is.

Cheddar Chive Biscuits and Parker House Rolls

Transfer to baking sheet. Heat uncovered in oven for 5-8 minutes or until hot.