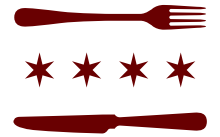


THANKSGIVING REHEATING INSTRUCTIONS



WHOLE TURKEY

325°F | 1 HOUR 45 MINUTES

Remove turkey from refrigerator 60 minutes prior to heating. Leave in foil pan or transfer to a shallow roasting pan. Add one cup broth, stock, or water to pan. Tent pan with foil and place turkey in preheated oven. Heat turkey until the internal temperature reaches 150°F. Let turkey rest for 10-15 minutes before carving.

GLAZED HAM

325°F | 45-50 MINUTES

Leave in foil pan or transfer to a shallow roasting pan. Tent pan with foil and heat until internal temperature reached 150°F. Do not overcook - this will cause the ham to dry out.

GLAZE

425°F | 20 MINUTES

While ham is heating, add 4 TBS of cherry coke or water to the glaze powder, mix, and let stand for 10 minutes. Brush ham with glaze and heat uncovered at 425°F for 10 minutes.

PULLED TURKEY, PULLED PORK, BRISKET, AND RIBS

325°F | 20-30 MINUTES

Transfer to a shallow roasting pan, add 1 TBSP of water, and cover with foil. Heat until internal temperature reaches 165°F.

HOLIDAY SIDES

350°F | 20-30 MINUTES (VARIES)

Remove from plastic (if applicable) and transfer to oven safe container. Cover with aluminum foil or oven safe lid and heat each side dish until heated through. Stir halfway through heating, unless otherwise noted below.

CORNBREAD STUFFING

Remove foil for final 5-10 minutes of heating.

MASHED POTATOES

Heat for 15-20 minutes.

MAC-N-CHEESE

325°F | 25-35 MINUTES

Keep covered the entire time in oven.

GRAVY

Transfer to a saucepan over medium low heat, stirring frequently until simmering and heated through.

ALL DISHES ARE FULLY COOKED. HEAT ALL MENU ITEMS UNTIL INTERNAL TEMPERATURE REACHES 140 -165°F. HEATING TIMES MAY VARY BASED ON OVEN TYPE, ACCURACY OF TEMPERATURE, CONTAINER SIZE AND TYPE OR QUANTITY OF FOOD.