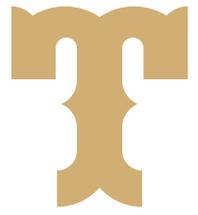


# Heating Instructions



## **Brined & Ready to Bake Turkey**

1. Preheat oven to 325°F.
2. Place the turkey, breast side up on a flat rack in a shallow roasting pan 2 to 2½ inches deep on the center rack of the oven. Roast for about 13 minutes per pound (around 2.5 hours) or until the internal temperature of the deepest part of the breast reaches 170°F.
3. Baste the turkey with the pan juices every 45 minutes. When the thermometer reaches 170°F in the deepest part of the breast, remove from oven and let it rest for 15-20 minutes before carving.

## **Roasted Turkey Breast**

Your turkey breast is fully cooked. Preheat oven to 350°. Leave the lid on for the first 15 minutes in the oven. Remove lid and baste with roasting liquid every 5 minutes until heated through.

## **Broiled Salmon with Apple Sage Compound Butter**

Remove lid and place in a 350° oven until the butter has melted and caramelized on top (10-12 minutes).

## **Brown Sugar Glazed Sliced Ham**

Remove lid and bake at 350° for 10-15 minutes until heated through.

## **Cinnamon Roll As Big As Ya Head**

Preheat oven to 325°. Remove lid and bake for 20 minutes. Once golden brown on top, remove from the oven and allow to cool for 5 minutes. Top with glaze.

## **Whipped Potatoes**

Preheat oven to 350°. Leave lid on and bake for 20-30 minutes or until heated through.

## **Mac & Cheese**

Preheat oven to 350°. Remove plastic lid place pan in oven for 20 minutes.

## **Honey Glazed Carrots**

Preheat oven to 350°. Leave aluminum lid on and bake for 15-20 minutes or until heated through.

## **Herb & Garlic Stuffing**

Preheat oven to 350°. Leave aluminum lid on and bake for 20-25 minutes. Remove lid and bake for 5 more minutes until golden.

## **Oven Roasted Brussels Sprouts**

Remove the plastic lid and place brussels sprouts in the oven at 350° for 10-15 minutes.

## **Butternut Squash Soup**

Pour into a pot and bring to a simmer.

## **Honey Butter Cluster Rolls**

Remove lid and bake at 350° for 5 minutes.

## **Skillet Corn Bread**

Remove lid and bake at 350° for 5 minutes.

## **Homestyle Turkey Gravy**

Pour into a pot and bring to a simmer.