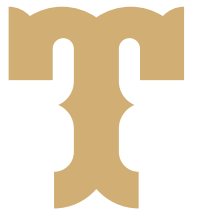


Heating Instructions



Brined & Ready to Bake Whole 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.

Sliced Roasted Turkey Breast

Your turkey breast is fully cooked. Preheat oven to 350°. Leave the lid on for the first 10 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.

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 lid and place pan in oven for 20 minutes.

Honey Glazed Carrots

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

Herb & Garlic Stuffing

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

Oven Roasted Brussels Sprouts

Remove the 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 or until warm.

Skillet Corn Bread

Remove lid and bake at 350° for 5 minutes or until warm.

Homestyle Turkey Gravy

Pour into a pot and bring to a simmer.