



REHEATING INSTRUCTIONS

Thanksgiving 2020 Dinners

FOR COLD ORDERS PICKED UP ON TUESDAY AND WEDNESDAY

Individual Turkey Dinner

Open the clamshell container. Remove the cranberry and set aside. Pour the gravy over the turkey, close the container and reheat in the microwave for 3 to 6 minutes depending on your oven. Allow it to cool slightly before opening to allow steam to escape.

2-Packs and 4-Packs

The aluminum pan is ready to be placed in the oven, cranberry sauce and gravy are in separate containers. Place the aluminum pan on a sturdy pan and place in the oven. Reheat at 325-350 degrees for 60 to 90 minutes until the internal temperature reaches 160 degrees with a probe thermometer. Remove the pan from the oven. BE CAREFUL! Please note there is a sheet of plastic film under the lid to keep your food moist. Remove the aluminum lid. Be extremely careful not to burn your fingers by the escaping steam. Use a fork to puncture the plastic before removing. Put the gravy in a pot or microwave proof container and heat on the stove top on low flame or in the microwave.

FOR ORDERS PICKED UP ON THANKSGIVING DAY

Individual Turkey Dinner

Open the clamshell container. Remove the cranberry and set aside. Pour the gravy over the turkey, close the container and reheat in the microwave for 2 to 3 minutes depending on your oven. Allow to cool slightly before opening to allow steam to escape.

2-pack and 4-pack

Your turkey is fully cooked and depending on the time it is picked up, it will be warm but not hot. Reheating will be required. We suggest all turkeys be reheated to the internal temperature of 160 degrees. We recommend reheating at 325-350 degrees for 1/2 hour to 1 hour to achieve the 160 degree internal temperature. Remove the pan from the oven. BE CAREFUL! Please note there is a sheet of plastic film under the lid to keep your food moist. Remove the aluminum lid. Be extremely careful not to burn your fingers by the escaping steam—use a fork to puncture the plastic before removing. Put the gravy in a pot or microwave proof container and heat on the stove top on low flame or in the microwave.

Gravy

Transfer from plastic container into an ample size sauce pan. Place on stovetop in medium flame setting and reheat, stirring occasionally. Gravy will stick and burn if allowed to boil.

Mashed Potatoes

Potatoes can also be reheated in the oven or on the stovetop. For the stovetop; remove potatoes from aluminum pan and place in a pan on medium heat. If potatoes become stiff, adjust consistency with butter and cream (not provided). Stir frequently. For reheating in the oven; place aluminum pans in 375-400 degree oven for 30-45 minutes or until hot. To fully confirm the potatoes are hot, lift cover and check to see if they've been heated to 160 degrees.

Green Beans

Keep in original covered aluminum packaging and place in 375-400 degree oven for 40-60 minutes or until hot. Once the beans become warm, approximately 30 minutes, remove the cover to allow the toppings to brown. To fully confirm the green beans are warm, lift cover and check to see if they've been heated to 160 degrees.

Stuffing

Keep in original covered aluminum packaging and place in 375-400 degree oven for 40-60 minutes or until hot. If you desire a stuffing that is browned and crunchier on the top, remove the cover and allow to bake uncovered. To fully confirm the stuffing is warm lift cover and check to see if it has been heated to 160 degrees.

Notes and Recommendations

- All food has been seasoned with a moderate amount of seasoning. Taste all dishes prior to adjusting seasoning to your particular liking.
- Aluminum pans can be stacked on top of each other to save space in oven.
- All food in aluminum packaging has plastic film sheets placed on top of the food.
- All foods can be reheated in microwave oven.
- Aluminum pans cannot go in microwave oven.
- These instructions are meant to be a guideline, temperatures and length of cooking time will depend on type and calibration of your oven.
- We recommend that no food sits out for more than two hours or has an internal temperature of 40 - 140 degrees for more than two hours.