



HAPPY HOLIDAYS

TAKE-HOME HOLIDAY FEASTS HEATING INSTRUCTIONS:

FOOD SAFETY GUIDELINES

- Keep all packaged food refrigerated until ready to prepare. Avoid leaving packaged food out at room temperature.
- Before handling any food products, always wash your hands thoroughly with hot water and soap, dry hands with a clean paper towel.
- When reheating food products, heat to the recommended internal heating temperatures by using an approved food thermometer. Any leftover food should immediately be placed in clean sealable food containers and placed in the refrigerator.
- Cornbread and any double crust pies should be stored at room temperature until ready to serve. Pumpkin or cream pie must be refrigerated until ready to serve.

IMPORTANT

- All Feasts require 2 hours reheating time.
- Outlined below are the approximate cook times for each item.
- Please use these cook times to coordinate the preparation of your feast.

OVEN-ROASTED TURKEY BREAST OR WHOLE TURKEY

Pre-heat oven to 320°F.

CONVENTIONAL OVEN FOR WHOLE TURKEY (Do not stuff turkey):

1. Remove turkey from packaging.
2. Place turkey on flat rack in 4-inch deep pan. Loosely cover the entire bird and tray with aluminum foil. Place in the oven and heat for approximately 1 hour and 45 minutes or until internal temperature reaches 165°F when checked with a thermometer in the thickest part of the thigh next to the body, not touching the bone. Baste with chicken or turkey broth every 25 minutes.
3. Remove from oven, carve and serve immediately.

CONVENTIONAL OVEN FOR TURKEY BREAST:

1. Remove the turkey breast from packaging.
2. Place turkey breast on flat rack in 4-inch deep pan.
3. Cover pan tightly with aluminum foil & place in the oven.

4. Heat for approximately 1 hour 45 minutes or until internal temperature reaches 165°F when checked with a food thermometer in the center of the breast.
5. Remove from oven, carve and serve immediately.

BONE-IN SPIRAL CUT HAM or PIT HAM

Pre-heat oven to 275°F.

CONVENTIONAL OVEN:

1. Remove ham from packaging, including the white button or plastic bone cover.
2. Keeping slices intact, tightly wrap the ham in aluminum foil. Place wrapped ham (flat side down) in a 2-inch deep pan.
3. Heat for approximately 1-1/2 hours or until ham is warm throughout. At least 145°F. **DO NOT OVER HEAT!**

HASSLE-FREE SIDES SAFETY NOTES

- The **PLASTIC LIDS** on all sides **MUST BE OPEN** before heating in the microwave or removed in conventional oven.
- For your convenience, the plastic containers (bottom portion is connected to lid, leave lid open) for the mashed potatoes, and vegetables are microwave safe. For the microwave method, the plastic containers must be placed on a microwave safe dish before heating. This will allow for safe handling of the container. Use care when removing the **HOT** containers from the oven and microwave!
- Carefully follow the heating instructions listed below for both conventional oven and microwave heating methods. **Do not use toaster ovens!**

HASSLE-FREE SIDES: CONVENTIONAL OVEN

Pre-heat oven to 325°F.
Heating times may vary due to various oven models.

MAC "N" CHEESE

Conventional Oven is recommended for this item.

1. Remove the lid from the container and cover tightly with aluminum foil.
2. Place the container on a baking sheet and place in oven and bake for approximately 25-35 minutes or until

internal temperature reaches 155°F. Remove foil from pan and increase temperature in oven to 425. Bake an additional 10-15 minutes or until top is browned.

3. Remove carefully from oven.

STUFFING

Conventional Oven is recommended for this item.

1. Open plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake for approximately 45 minutes or until internal temperature reaches 165°F.
3. Remove and serve or keep warm.

CORNBREAD

1. Remove plastic lid from the pan.
2. Place pan in the oven and bake for approximately 20 minutes.
3. Remove and serve or keep warm.

GIBLET GRAVY (STOVE TOP ONLY)

In a small sauce pan, heat the giblet gravy to a simmer on medium heat. Stir to avoid scorching. Remove and serve immediately.

HASSLE-FREE SIDES: MICROWAVE OVEN

Heating times may vary due to various oven models.

MASHED POTATOES

1. Open plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish (for safe handling) and place in the microwave at high setting for 6 minutes. Carefully remove and stir.
3. Return to microwave and heat to internal temperature of 165°F, approximately 6 more minutes.
4. Remove and serve or keep warm.

CHEF'S VEGETABLES

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish and heat at high setting for approximately 3 minutes. Remove and stir.
3. Return to the microwave for approximately 3 more minutes.
4. Remove and serve or keep warm.