# RE-HEATING INSTRUCTIONS

*from*

WISHBONE

(312) 850-2663
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## ROAST TURKEY & BRISKET

Use the included heating bag to seal the turkey's moisture by carefully folding it under the bird. Bake at 300º for 45 minutes, then check internal temperature (165º) before carving. *(The turkey has already been cooked through, so just avoid drying from unsealing the bag or over-heating.) The brisket and carved turkey are best to re-heat with a tablespoon or two of water in a covered pan* .

## COLLARDS and GRAVY

Stovetop. Bring to boil in their liquids in a large pot then then continue at low heat for interior temperature to reach 165

## SWEET POTATO, MASHED POTATO, MACARONI & CHEESE, STUFFINGS (Sausage/Corn)

Bake covered in the oven at 350º for approximately 20-25 minutes or until internal temperature reaches 165º. Remove cover for last 15 minutes

## ROASTED VEGETABLES, POTATO & BRUSSELS SPROUTS

Reheat uncovered, the roasted/sautéed veggies should take only 15-25 minutes

## PACKAGED TURKEY DINNERS

The plastic container is microwavable, heat covered. Use a small amount of water or gravy for moisture. Heat Brussels sprouts separately for best results

## DESSERTS

Warm pies in the oven at 300º for 15-20 minutes depending on the thickness and density of each. Bread Pudding is dense and will require 30 minutes.

Check internal temperature before cutting.

For Key Lime Pie, remove from refrigerator and serve