



Holiday Feasts

TAKE HOME 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 apple pies should be stored at room temperature until ready to serve. Pumpkin pie must be refrigerated until ready to serve.

IMPORTANT

- All Feasts require approximately 3 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.

Pre-heat oven to 325°F.

WHOLE TURKEY - CONVENTIONAL OVEN (Do not stuff turkey): Jumbo Turkeys - add an additional 30-45 mins to cooking time

1. Remove jumbo 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 30 minutes or until internal temperature reaches 160°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 30-45 minutes.
3. Remove from oven, rest for 30 minutes carve and serve immediately.

SMOKED TURKEY BREAST - CONVENTIONAL OVEN:

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 2 hours 15 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.

SMOKED PIT HAM - CONVENTIONAL OVEN:

1. Pre-heat oven to 275°F Remove ham from packaging tightly wrap the ham in aluminum
2. Place wrapped ham (flat side down) in a 2-inch deep pan.
3. Heat for approximately 60 minutes until ham is warm throughout. Remove foil, baste with ham
4. Glaze and return to the oven uncovered for an additional 10-15 minutes or until internal temp reaches 145 degrees. DO NOT OVER HEAT!.



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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 approximately 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.

CORNBREAD

1. Microwave: Heat on high for 20-30 seconds until warmed through. Add Honey Butter, enjoy!

POBLANO CREAMED CORN

STOVE TOP - bring a pot of water to a simmer and boil in bag for 25-30 minutes

MICROWAVE

1. Remove from plastic container.
2. Remove corn from bag and transfer to a microwave safe dish and cover. microwave on high setting for 4-5 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.

GARLIC BASHED POTATOES

STOVE TOP - bring a pot of water to a simmer and boil in bag for 25-30 minutes

MICROWAVE

1. Remove from plastic container.
2. Remove potatoes from bag and transfer to a microwave safe dish and cover. microwave on high setting for 4-5 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.

TURKEY GRAVY (STOVE TOP ONLY)

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

CORNBREAD STUFFING

Conventional Oven is recommended for this item

1. Open 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.