

Reheating Instructions

GENERAL REHEATING NOTES

1. Keep all foods refrigerated until ready to heat.
2. Always preheat oven and check internal temperatures early.
3. Convection fans will shorten cooking times and increase browning.

IMPORTANT REHEATING FACTS

- Reheating multiple menu items all at once can result in longer heating times. Adjust Accordingly.
- All cooking times are a suggested guideline only.
- Roasting conditions vary from oven to oven.
- Actual times are affected by individual oven characteristics, how much is in your oven, starting temps, and how many times you open the oven door. A digital meat thermometer is your best friend.
- A reliable digital meat thermometer is suggested.
- Allow approximately 3 hours for heating entire meal.

CHEF'S TIPS

All food can be prepared up to an hour in advance and kept warm in the oven until ready to eat. Once the food is fully heated, leave covered and turn oven down to 200 degrees until you are ready to serve.

ABOUT FULLY COOKED TURKEYS

- Check turkey the day before, if still partially frozen, finish thawing wrapped bird in a sink of cool water.
- Inspected by the USDA to assure safety. Note that brined bone-in birds will have some reddish bones and meat even after proper reheating, this is normal, do not overcook.
- Use a digital meat thermometer to ensure the product reaches 165°F internal temp.

Reheating Turkeys

For best results let turkey sit at room temperature for 1-2 hours before reheating.



OVEN ROASTED & CAJUN TURKEYS

Preheat oven to 350°. Remove plastic wrap but not the foil. Place the turkey breast side up in a shallow pan and heat to taste; 165° internal is suggested. Warming times will vary so start monitoring internal temperatures after about 100 minutes. For more browning, remove foil when turkey is almost done and use convection fan. Remove from oven, tent with foil and a towel and rest for 15-20 minutes before carving.

OVEN ROAST TURKEY ALLERGENS: NONE

CAJUN TURKEY ALLERGENS: MILK, SOY, WHEAT, PEANUTS



WHOLE TURKEYS

Preheat oven to 325°. Remove the plastic wrap. Place the turkey breast side up in a shallow pan and heat to taste; 165° internal is suggested. Warming times will vary so monitor internal temperatures after about 80 minutes. For less browning, cover with foil for all or part of the cooking time. For more browning use convection fan. Remove from oven, tent with foil and a towel and rest for 15-20 minutes before carving.

ALLERGENS: NONE

BONELESS TURKEY BREAST

Fully cooked whole muscle turkey breast, ready to serve or heat to taste. To heat, unwrap and place in a shallow pan with ½ cup of liquid. Cover with foil and heat in a 350° oven to taste, 165° internal suggested. Leave covered until ready to slice and serve. Estimated warming time is about 45-60 minutes. Check temps early, overheating will dry and toughen.

ALLERGENS: NONE

Reheating Side Dishes

SAGE STUFFING

Place covered pan in 350° oven and warm to steaming hot, 165°, about 45-60 minutes. Remove from oven and cover with a towel until ready to serve in a warmed bowl. For a crusty finish, remove cover after 30 minutes, dot generously with butter or oil mist and continue to roast at 350° with convection fan on, or brown under broiler. For moister stuffing, splash generously with hot stock just before serving.

ALLERGENS: WHEAT, SOY, MILK

PRALINE SWEET & MASHED POTATOES

For Sweet Potatoes: Uncover, remove cup of pralines and paper, and replace lid. For both Mashed Potatoes & Sweet Potatoes: Warm at 350° until steaming hot, 165°, about 45-60 minutes, scraping inside of pan 1-2 times with a spatula. Remove from oven and cover with a towel until ready to serve in a warmed bowl. For Sweet Potatoes: Sprinkle with pralines and serve immediately. Can also be heated in a double boiler or a microwave safe container.

PRALINE POTATO ALLERGENS: MILK, EGG

PRALINE ALLERGENS: NUTS (PECANS), EGG

MASHED POTATO ALLERGENS: MILK

GREEN BEANS

Uncover, remove cup of breadcrumbs and paper, and replace lid. Roast at 350° covered until steaming hot, 165°, about 35-45 minutes - tossing once halfway through heating. Remove from oven and cover with breadcrumbs bake for an additional 5-8 minutes until breadcrumbs start to brown. Can also be microwaved. Overheating or long hold times will cause soggy beans and/or graying color.

ALLERGENS: WHEAT, MILK

TURKEY GRAVY

Heat bag in boiling water until steaming hot, 165°. Can also be removed from the bag and warmed in microwave or saucepan, stirring often.

ALLERGENS: MILK, SOY

BRIOCHE ROLLS

Keep frozen or at room temperature. Heat uncovered or foil-wrapped in oven if desired.

ALLERGENS: EGGS, SOY, WHEAT

BRANDIED CRANBERRIES W/ PECANS

Serve at room temperature.

ALLERGENS: NUTS (PECANS)

Desserts

APPLE PIE

Serve at room temperature or warm in a 325° oven for about 20-30 minutes. Tent with foil for less browning.

ALLERGENS: WHEAT, EGG, MILK (BUTTER)

PUMPKIN & PECAN PIES

Serve cold or at room temp.

PECAN PIE ALLERGENS: EGGS, NUTS (PECANS), WHEAT

PUMPKIN PIE ALLERGENS: EGGS, MILK, WHEAT

NEED MORE SIDES?

All holiday sides listed on the menu will be available in our deli chef's case for purchase the week leading up to Thanksgiving!