

Holiday Dinner

Entrées Re-Heating Instructions



Whole Cooked Turkey approx. 10 Ibs - Butterball

Preheat oven to 350 F. Remove wrapper. Place breast side up, on flat rack in shallow roasting pan 2 to 2½ inches deep. DO NOT stuff. Brush or spray skin lightly with vegetable or cooking oil for best appearance. Insert oven-safe meat thermometer deep into the thigh without touching the bone. Begin checking the turkey for doneness about 30 minutes before the recommended cook time. Your turkey is done when the meat thermometer reaches 140 F in the thigh. Carve and serve immediately.

Whole Cooked Turkey approx. 10 Ibs - Plainville

Preheat oven to 325 F. Remove plastic bag. Plastic leg wrap can be left in place during reheating. Place turkey in roasting pan and add 1 cup of water to bottom of pan. Cover turkey loosely with foil, heat for approx.. 2 - 2.5 hours or to 140 F. Remove foil from top of turkey the last 10 minutes to brown. Let turkey set for 10 minutes before carving.

Cooked Turkey Breast approx. 4lbs

Preheat oven to 325 F. Remove plastic bag. Place turkey breast in roasting pan and add 1/2 cup of water to bottom of pan and cover turkey loosely with foil. Allow approx. 1 - 1 1/2 hours to heat. Turkey breast is ready when thermometer reaches 140 F in the thickest part of breast. You are now ready to carve and enjoy.



Nueske Spiral Ham approx. 7lbs

This fully cooked product is best enjoyed gently warmed. To warm, wrap loosely in foil (to prevent drying) and warm to taste in oven. DO NOT OVERHEAT as this will reduce the meat's natural juiciness. Heat to 140 F.

Side Dishes

Mashed Potatoes 32 oz

Oven: Remove lid, cover with foil, and bake in a pre-heated 350 degree oven for 15 minutes. Remove foil and stir well; cover again and heat for 15 more minutes or until heated through. Stir and serve.

Microwave: Loosen lid and microwave on high for 4 minutes. Stir. Replace lid and microwave for 3 more minutes or until heated through. Stir and serve.

Sides

Stuffing 32 oz

Oven: Remove lid, cover with foil, and bake in a pre-heated 350 degree oven for 15 minutes. Remove foil and stir well; cover again and heat for 15 more minutes or until heated through.

Microwave: Loosen lid and cook on high for 4 minutes. Stir, replace lid, and cook 5 more minutes. Stir, replace lid, and cook 3 more minutes or until heated through. Stir and serve.

Gravy 16 oz

Saucepan: place gravy in a medium sauce pan. Cook over medium-low heat approximately 10 minutes or until heated through. **Microwave:** Loosen lid and microwave on high for 3 - 4 minutes. Stir, replace lid and cook for 2 more minutes or until heated through. Stir and serve.

Mashed Sweet Potato 32 oz

Oven: Remove lid, cover with foil and place in a pre-heated 350 degree oven for 10 minutes. Remove foil and heat for 10 more minutes or until heated through. Serve warm.

Microwave: Loosen lid and microwave on high for 4 minutes. Stir. Replace lid and cook for 3 more minutes or until heated through. Stir and serve.

Mac 'n' Cheese 32 oz

Loosen lid and microwave on high for 4 minutes. Stir, replace lid and cook for 2 more minutes or until heated through. Stir and serve.

Scalloped Apples 32 oz

Oven: Remove lid, cover with foil and place in a pre-heated 350 degree oven for 10 minutes. Remove foil and stir. Replace foil and heat for 10 more minutes. Serve warm.

Microwave: Loosen lid and microwave on high for 4 minutes. Stir. Replace lid and cook for 2 more minutes or until heated through. Stir and serve.

Cranberry Orange Relish 16 oz

Open and serve slightly chilled.

Green Beans 24 oz

Remove lid and roast in pre-heated 400 degree oven for 12 minutes or until heated through.

Roasted Vegetables 24 oz

Oven: Remove lid and roast in a pre-heated 400 degree oven for 12 minutes. Enjoy!

Microwave: Remove lid and cook on high 2-3 minutes or until heated through. Stir and serve.