

Holiday Dinner

Re-Heating Instructions



Whole Cooked Turkey approx. 12lbs

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. 5-6lbs

Preheat oven to 325°F. Remove plastic bag. Place turkey breast in a roasting pan and add 1/2 cup of water to bottom of pan and cover turkey loosely with foil. Allow approx. 1-11/2 hours to heat. Turkey breast is ready when thermometer reaches 140°F. In the thickest part of the breast. You are now ready to carve and enjoy.

Nueske Spiral Ham approx. 7-8lbs

Ham is fully cooked and ready to serve, hot or cold. If you prefer to gently warm, preheat oven to 275°F. Cover ham tightly with foil and heat 20 minutes per pound, or to internal temperature 120°F. Do not over heat. Excessive heating will dry the meat's natural juices.

Side Dishes

Mashed Potatoes 32 oz

Remove lid, cover with foil, and bake in a pre-heated 350°F oven in 15 minutes. Remove foil and stir well; cover agian and heat for 15 more minutes or until heated through.

Stuffing 32 oz

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

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Sides

Gravy 16 oz

Loosen lid and microwave on high for 3-4 minutes. Stir, replace lid and microwave for 2 more minutes. Stir one more time and serve. **Saucepan:** Place gravy in a medium sauce pan. Cook over medium heat for approximately 10 minutes or until hot.

Mashed Sweet Potato 32 oz

Remove lid, cover with foil and place in pre-heated 350°F oven for 10 minutes. Remove foil and heat for 10 more minutes. Serve warm.

Mac 'n' Cheese 32 oz

Loosen lid and microwave on high for 4 minutes. Stir, replace lid and microwave for 4 more minutes. Less time needed if thawed.

Scalloped Apples 32 oz

Remove lid, cover with foil and place in pre-heated 350°F oven for 10 minutes. Remove foil and heat for 10 more minutes. Serve warm.

Cranberry Sauce 16 oz

Loosen lid and microwave on high for 4 minutes. Stir, replace lid and microwave for 2 more minutes. Stir one more time, allow to cool to desired temp then serve.

Green Beans 24 oz

Remove lid and roast in pre-heated 400°F oven for 12 minutes or until heated through. For better results spread on a cooking sheet and follow instructions above.

Roasted Vegtables 24 oz

Remove lid and Preheat oven to 425°F . Spread roasted vegetables on a small baking sheet. Roast in oven for 12-15 minutes or until heated through.

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