

# Holiday Dinner

## Re-Heating Instructions



### ***Entree's***

#### **Whole Cooked Turkey approx. 12lbs**

Thaw in refrigerator overnight as needed. 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**

Thaw in refrigerator overnight as needed. 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**

Completely thaw in refrigerator as needed. 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**

Thaw in refrigerator overnight as needed. 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.

#### **Stuffing 32 oz**

Thaw in refrigerator overnight as needed. 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: From frozen, loosen lid and cook on high for 4 minutes. Stir, replace lid, and cook 4 more minutes. Stir, replace lid, and cook 3 more minutes. Stir and serve.

## Sides

### Gravy 16 oz

Thaw in refrigerator overnight as needed. 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 approximately 10 minutes or until hot.

### Mashed Sweet Potato 32 oz

Thaw in refrigerator overnight as needed. 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. Serve warm. Microwave: Loosen lid and microwave on high for 4 minutes. Stir. Replace lid and microwave for 2 more minutes.

### Mac 'n' Cheese 32 oz

From Frozen: 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

Thaw in refrigerator overnight as needed. 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. Serve warm. Microwave: Loosen lid and microwave on high for 4 minutes. Stir. Replace lid and microwave for 2 more minutes. Stir and serve.

### Cranberry Orange 16 oz

Thaw in refrigerator overnight as needed: Serve slightly chilled.

### French Beans 24 oz

Store in refrigerator until ready to use. Place Microwaveable bag in microwave, heat for 5-7 minutes or until tender. Let cool for 1 minute before removing. To serve, carefully open bag and slide out green beans with herbed butter into serving bowl.

### Roasted Vegetables 32 oz

Thaw in refrigerator overnight as needed. Remove lid and roast in a pre-heated 400 degree oven for 12 minutes. Enjoy!

## Desserts

### Pumpkin Pie 9"

Thaw in refrigerator overnight as needed. Serve cold or at room temperature with whipped cream and enjoy!

### Chocolate Cream Pie

Thaw in refrigerator overnight as needed. Serve cold or cool with whipped cream and enjoy!

