



SERVING INSTRUCTIONS THANKSGIVING

Store all items in the refrigerator.

Keep Refrigerated until serving

Deviled Eggs
Cranberry Sauce
Whipped Cream

Remove from Refrigerator 30 minutes before serving

Dips and Spreads

Store and Serve at Room Temperature

All dinner rolls
All pies
(Refrigerate Pies if not serving until the next day)

****Refrigerate all leftovers***

ENJOY!



RE-HEATING INSTRUCTIONS THANKSGIVING

Store all items in the refrigerator.

All items are fully cooked – Heat only until hot

Place item on a cookie sheet before heating

Oven temperatures may vary – Times are approximate

Heating times given are for conventional ovens only.

Pre-heat oven 350° for all items

Half or Whole Turkey – Pour the provided stock into the bottom of the aluminum pan to keep the turkey moist. Cover with foil and heat half turkey for 60 minutes. Heat whole turkey for 90 minutes. *Note: Turkeys at room temperature before reheating will require less time.

Boneless Turkey Breast – Remove plastic wrap or lid. Cover with foil and heat small 10-15 minutes, medium 15-20 minutes, large 30-40 minutes.

Buttermilk Mashed Potatoes – Remove plastic wrap or lid. Cover with foil and heat small 15-20 minutes, medium 30-35 minutes, large 35-45 minutes.

Mom's Sourdough Stuffing – Remove plastic wrap or lid. Cover with foil and heat small for 10-15 minutes, medium 20-25 minutes, large 30-35 minutes.

Tuscan Green Beans – Remove plastic wrap or lid. Cover with foil and heat small 10-15 minutes, medium 15-20 minutes, large 25-35 minutes.

Gravy - Slowly heat and stir in a saucepan, on the stovetop, over low heat until warm.

****Refrigerate all leftovers***