

MENU REHEATING INSTRUCTIONS

SOUPS, GRAVIES, QUESO AND SAUCES

May be microwaved in the container provided according to microwave manufacturer's instructions. For best results sauces and gravies should be heated in a saucepan on a range top burner over low to medium heat stirring often until bubbly hot. Queso may be microwaved in 45 second increments stirring in between. Queso is best served in a crock pot or chafing dish to keep hot.

TURKEYS & HAMS

Your turkey or ham has been fully cooked and is oven ready.

Place meat item in a pre- heated 275f oven allowing it to remain covered in the center of the oven.

*Cook **carved ham or turkey** for approximately 35-45 minutes or until hot in center.

*Cook **whole ham or turkey** for approximately 55 minutes COVERED.

You may wish to uncover **whole ham or turkey** for the last 15 minutes to allow for crisping and caramelizing.

Turkey should be above 165f and Ham should be above 145f.

ACCOMPANIMENTS and DRESSINGS

Place foil pans in a preheated 350f oven for approximately 45 minutes or until bubbly hot.

Items with breadcrumb or streusel toppings (sweet potato casserole, vegetable casserole, squash casserole and cornbread dressing) are best if oven baked and may be browned during the last 10-15 minutes of cooking time.

All items may be microwaved, by **removing the item from the foil pan and placing it in a microwave safe dish** and heating according to microwave manufacturer recommended cooking time.

Green Beans Amandine should be cooked at 350f for 10-15 minutes COVERED.

Mashed Potatoes and Southern Style Green Beans should be stirred halfway through cooking.

BREADS, ROLLS AND CORN BREADS

May be oven heated in the foil pan provided for approximately 8 to 10 minutes..

INTIMATE PACKAGE

Preheat oven to 350f.

Heat Turkey Slices **covered** for 15-20 minutes, or until hot in the center.

Heat sweet potatoes and cornbread dressing **covered** for 25 minutes, then uncover and bake for an additional 5-10 minutes.

Heat Green Beans Amandine **covered** for 8 minutes.

FOR BEST RESULTS ON ALL REFRIGERATED ITEMS

Please allow for up to 30 minutes for the items to sit out before putting into the oven to knock the chill off of the item