



Thanksgiving Heating Instructions

Soup: Microwave each quart for 5-6 minutes, stirring halfway through to ensure heating throughout OR

Heat in a pot on the stove on medium heat, stirring occasionally to ensure heating throughout

Sliced Ham: Pre-Heat oven to 325 degrees, add a ½ cup of water to bottom of pan, cover and cook for 10-12 mins per pound

Sliced Turkey Breast: Pre-Heat oven to 325 degrees, add a few tablespoons of water (or gravy) to bottom of pan, cover and cook for 10-15 mins per pound

Whole Roasted Turkey: Pre-Heat oven to 350 degrees. Add a small amount of water and gravy to the bottom of the pan. Wrap the bird tightly with plastic wrap first, then with aluminum foil (it is ok to use plastic wrap in oven as long as it is completely covered with foil). Check internal temperature, it should read 165 degrees, Cooking for approximately:

Small (10 – 12 lbs.) 45 minutes – 1 hour

Medium (16 – 20 lbs.) 1 – 1.5 hours

Large (20 – 26 lbs.) 1.5 – 2 hours

Raw Turkeys Pre-Heat oven to 350 degrees. Cook for 20-22 mins per pound. Check internal temperature, it should read 165 degrees, then let it sit for AT LEAST 20 mins before cutting (this keeps the bird moist and locks in flavors)

Mashed Potatoes & Stuffing: Microwave each Pint for 2-3 mins or 3-5 mins per Quart, stirring halfway through to ensure heating throughout OR Cover and heat in 325 degree oven for 15-20 mins, stirring halfway through to ensure heating throughout

Vegetables & Rice: Can serve room temp or heat in microwave for 1-2 mins per Pint or 2-4 mins per Quart, stirring halfway through to ensure heating throughout

Twice Baked Potato: Pre-Heat oven to 325 degrees, bake for 20-25 mins or until bubbling

Potato Pancakes & Hot Hors D'oeuvres: Pre-heat oven to 400 degrees. Place on cookie sheet (lightly grease or pan spray), cook for 7-10 mins

Gravy: Microwave each Quart for 3-4 mins, 5- 6 mins or In Pot on Stove, stirring to ensure heating throughout

Pies & Dessert: Apple – Heat in oven at 350 degrees for 20-30 mins, Berry- heat in oven at 350 degrees for 15-20 mins.

Pumpkin, Chocolate Pecan, Rice Pudding & Coconut Custard – Serve at room temperature