



Happy Thanksgiving
Thank You for ordering with us!

Re-Heating Turkey Instructions

Set the oven temperature no lower than 325° F. Reheat turkey to an internal temperature of 165° F. Use a food thermometer to check the internal temperature. To keep it moist, add a little broth or water and cover.

NOTE: Discard any turkey, stuffing, and gravy left out at room temperature longer than 2 hours; 1 hour in temperatures above 90° F.

Re-Heating Mashed Potatoes & Gravy

On the stovetop: Reheat in a large saucepan over medium heat, adding a little milk or broth as necessary to achieve desired consistency. Stirring occasionally, heat until internal temperature reaches 165°F

Re-Heating for Vegetables & Stuffing

Remove the lid, sprinkle with water or broth, cover loosely with foil and bake at 350°F for 20-30 minutes or internal temperature reaches 165°F. For a golden crunchy top, remove the foil for the last 10 minutes of cooking.

Re-Heating Dinner Rolls & Pies

Bake on a cookie sheet for 7-9 minutes at 375°F