

# THANKSGIVING 2024

*Thank you for making Max part of your Thanksgiving Day celebration.  
Here are some cooking & re-heating instructions we think you might find helpful*

## TURKEY RE-HEATING INSTRUCTIONS

*Sliced and whole precooked turkeys.*

Set the oven temperature to 325°-350° F. Use a food thermometer (probe type best) to check that internal temperature has reached 165° F. Add a little broth or water to keep moist prior to re-heating 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.*

## SHORT RIBS RE-HEATING INSTRUCTIONS

Set the oven temperature to 350° F. Cook for 30-40 minutes, covered. Use a food thermometer (probe type best) to check that internal temperature has reached 180° F.

## FLUKE COOKING INSTRUCTIONS

Set the oven temperature to 350° F. Cook for 30 minutes. Use a food thermometer to check that internal temperature has reached 180° F.

## RAW TURKEY COOKING INSTRUCTIONS

*For best results use deep roasting pan and a rack for turkey*

preheat oven to 450°F. Place turkey in oven. Roast for 30 minutes and then reduce temperature to 350°F.

Use a food thermometer (probe type best) to check that internal temperature has reached 165° F in the thickest part of the thigh

12-14# / 350°F 2.5 - 3 hours or until temperature is 165°F in the thickest part of thigh. Allow to rest 30 mins before cutting

22-24# / 350°F 4.5 - 5 hours or until temperature is 165°F in the thickest part of thigh. Allow to rest 30 mins before cutting

*rule of thumb, 12-14 minutes per pound*

## ROASTING PRIME RIB

1/2 RIB (6-8ppl) Pull from fridge and allow to come up to room temp | -1.5 hours. Preheat oven to 500°F. Season with a generous amount of salt and pepper. Roast for 30 mins. Turn oven down to 325°F and continue roasting 1.5 - 2 hr or until desired temperature is reach. Allow to rest 20-30 mins while reheating side dishes.

Rare 120°F  
Med Rare 125°F

Med 130°F  
Med Well 140°F

*anything over 140°F will be well done as well as the end cuts*

## RE-HEATING GRAVY

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

## RE-HEATING FOR VEGETABLES, MASHED POTATOES & 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.

*If re-heating in a microwave, remove from foil containers and use microwave safe cooking containers*

## RE-HEATING FOR SIDE DISHES

Remove the lid, sprinkle with water or broth, cover loosely with foil and bake at 350°F as follows:

Mashed Potatoes: 30-40 minutes

Casseroles: 40 minutes

Vegetables, carrots, and brussels sprouts: 20-25 minutes

Stuffed Mushrooms: 20-25 minutes

Sweet Potato: 30-40 minutes

Stuffing: 30-40 minutes

For a golden crunchy top, remove the foil for the last 10 minutes of cooking.

Soup: Cook on a stove top in a sauce pot, medium heat 'til simmer

## RE-HEATING DINNER ROLLS & PIES

Bake on a cookie sheet for 7-9 minutes at 375°F. Do last if you want to serve warm.