

THANKSGIVING 2020

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.*

RAW TURKEY COOKING INSTRUCTIONS

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

RE-HEATING PRIME RIB

1/2 RIB (6-8ppl) Pull from fridge and allow to come up to room temp 2.5 - 3 hours. Preheat oven to 500°F. Season with salt and pepper. Roast for 20 mins. Turn oven down to 300°F and continue roasting 1.5 - 2 hr or until desired doneness. Allow to rest 30 - 45 mins while reheating side dishes.

FULL RIB (12-14ppl) Pull from fridge and allow to come up to room temp 2.5 - 3 hours. Preheat oven to 500°F. Season with salt and pepper. Roast for 20 mins. Turn oven down to 300° and continue roasting 3.5 - 4.5 hr or until desired doneness. Allow to rest 30 - 45 mins while reheating side dishes.

DONENESS / TEMP TO PULL

Rare 120°F
Med Rare 125°F

Med 130°F
Med Well 140°F

Well WHY?

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