

TABLE 301 “THANKSGIVING TO GO” REHEATING INSTRUCTIONS



Preheat oven to 350°F for all items, and allow pans to rest at room temperature from the fridge for approximately 20 minutes to temper before placing in the oven for reheat. Internal temperature for all reheated items should reach 135°F before serving.

TURKEY GRAVY

- Stovetop: Pour the gravy into a saucepan and heat on medium, stirring occasionally until hot. If necessary, add a small amount of water to bring to desired consistency.
- Microwave: Pour the gravy into a microwave safe bowl and heat for 45 seconds. Stir the gravy and heat an additional 60 seconds. If necessary, add a small amount of water to bring to desired consistency.

CRANBERRY ONION JAM

- Serve chilled as desired.

GREEN BEAN CASSEROLE

- With the foil lid on, place the pan in the oven for 20 minutes. Remove foil lid and top with fried onion topping (sent separately). Bake uncovered for an additional 7 – 10 minutes until slightly browned.

HARVEST HASH

- With the foil lid on, place the pan in the oven for 15 minutes. Remove foil lid and stir. Bake uncovered for an additional 5 – 10 minutes.

STUFFING

- With the foil lid on, place the pan in the oven for 20 minutes. Remove foil lid and bake for an additional 5 -10 minutes.

COLLARD GREENS

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes. Alternatively, pour greens into medium saucepan and heat on the stove over medium high heat, stirring occasionally, about 7 minutes or until hot. If necessary, add a small amount of water to prevent scorching.

SWEET CORN MAQUE CHOUX

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes

SWEET POTATO SOUFFLÉ

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, and bake uncovered for an additional 7 – 10 minutes until slightly browned.

SOBY'S MASHED POTATOES

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes

CLASSIC MAC & CHEESE

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes until slightly browned.

FORX FARM CREAMERY MAC & CHEESE

- With the foil lid on, place the pan in the oven for 20 minutes. Remove foil lid and stir. Top with crumb topping (sent separately). Bake uncovered for an additional 7 - 10 minutes

DINNER ROLLS

- Place pan in 350°f oven for 5-6 minutes until warm as desired.

WHOLE TURKEY:

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°f. With the foil covering on, place the turkey in the oven for 35 minutes. Remove foil and continue to bake 15-25 minutes until heated through. A thermometer inserted into the thigh (not touching the bone) should read 135°f. Allow the turkey to rest at least 10 minutes covered before carving.

OVEN ROASTED TURKEY BREAST

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°f. With the foil on, place the turkey in the oven for 35 minutes. Remove foil and continue to bake 15-25 minutes until heated through. A thermometer inserted into the thickest part of the breast should read 135°f. Allow the turkey to rest at least 10 minutes covered before carving.

OVEN ROASTED BEEF TENDERLOIN*

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°f. Remove the foil covering and bake the tenderloin in the oven for 20 minutes. A thermometer inserted into the thickest part should read 135°f. Allow to rest at least 10 minutes covered before carving. Additional time may be added as desired for more well-done.

**Contains ingredients that are raw or undercooked: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

GLAZED SPIRAL HAM

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°f. With the foil on, place the ham in the oven for 35 minutes. Remove foil and continue to bake 15-25 minutes until heated through. A thermometer inserted into the center (not touching bone) should read at least 135°f.

BONE IN PORK RACK ROAST

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°f. With the foil on, place the roast in the oven for 35 minutes. Remove foil and continue to bake 15-25 minutes until heated through. A thermometer inserted into the center (not touching bone) should read at least 135°f.

APPLE CRISP

- Set pan out of fridge for 15-20 minutes before heating. Preheat oven to 325 °f. Bake uncovered approximately 20 minutes until warm.