



THANKSGIVING RE-HEATING INSTRUCTIONS

*Please read these instructions carefully. Please note, every oven is different, and times may vary. You should also know if your oven has any hot spots.

- BRING ALL FOOD TO ROOM TEMPERATURE BEFORE HEATING.
 - PRE-HEAT OVEN TO 350 °.
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STARTERS

- Roasted Winter Squash Soup – Place in large pot. Slowly bring to a simmer. If the soup looks too thick, you can thin it out with chicken or vegetable stock, water (or even cream!), till it reaches the desired consistency.

SIDES

For side dishes, heat the first pound for 10 min., then approximately 5 min. per pound after that. *ex: 1 lb = 10 min., 2 lbs = 15 min., 3 lbs = 20 min., etc...

- Stuffing – Bake uncovered until heated through and the top is nicely browned and toasted. If you aren't getting the desired "toastiness," you can always turn on the broiler for about five minutes until it's nicely toasted.
- Mashed Potatoes/Whipped Yams – Bake covered until heated through. You will want to stir the potatoes/yams every now and then to make sure they are being heated through evenly. Before serving, we like to stir in another dollop of butter for extra flavor!
- Green Beans/Brussels Sprouts/Cauliflower – Bake uncovered until heated through.
- Gravy – Place in pot. Slowly bring to a simmer, whisking periodically, till warmed through.

MAIN COURSE

For the turkey and ham, heat the first pound for 10 min., then approximately 5 min. per pound after that. *ex: 1 lb = 10 min., 2lbs = 15 min., 3 lbs = 20 min., 5 lbs = 30 min...

- Sliced Roast Turkey – Turkey stock has been added to the pan, or on the side to help keep meat moist while re-heating. If on the side, pour in pan, and bake covered until heated through. Drizzle a bit of gravy on top and serve.
- Sliced Hobbs' Baked Ham – Bake covered until heated through.
- Potato Gratin, Lasagne & Mac 'n Cheese – Bake uncovered until heated through. The top should be slightly browned and cheese bubbling on the sides. Let stand at room temperature for 10-15 minutes before serving.
 - Half Pan (9-12 servings) – 25-35 minutes
 - Large Family Meal (3-4 servings) – 15-20 minutes
 - Small Family Meal (1-2 servings) – 10-15 minutes