

THANKSGIVING DINNER

TURKEY REHEATING INSTRUCTIONS

- Set oven on Bake and preheat oven to 350° F
- Remove turkey from box.
- Keep turkey in secured oven proof bag and keep in roasting pan, place in oven.
- Reheating time: plan on 2 1/2 - 3 hours for a whole turkey, and 1 1/4 - 1 1/2 hours for a half turkey.
- Our turkey is best enjoyed at the perfect internal temperature of 160° F. Use the thermometer in the thickest part of the breast, or visually check the green timer to see if it has popped up before removing from the oven.
- Remove turkey from oven and let stand a minimum of 15 minutes before carving.

****Do not put the thermometer in the oven****

WHIPPED SWEET POTATOES REHEATING INSTRUCTIONS

- Set oven on Bake and preheat oven to 350° F
- Using the aluminum pan(s) that you order came in, place the whipped sweet potatoes in the oven with the pan top on.
- Stir every 20 minutes until it reaches a consistent temperature of 160°F, approximately 45-60 mins.
- When potatoes reach temperature; removed from oven & garnish top with chopped spicy nuts

COOTER'S MAMA'S CORNBREAD STUFFING REHEATING INSTRUCTIONS

- Set oven on Bake and preheat to 350° F
- Using the aluminum pan(s) that you order came in, place the stuffing in the oven until it reaches a consistent temperature of 160°F, approximately 45 minutes.
- If you would like your stuffing to have a crispy top, finish under a broiler on low setting {caution will darken quickly}

TURKEY GRAVY REHEATING INSTRUCTIONS

- Empty the gravy into a stock pot or sauce pan.
- Heat over medium heat reaching 160° F
- Make sure to stir often to eliminate scorching on the bottom.

TURKEY HOTLINE...

Got a question? Give Chef Mike a call - even on Thanksgiving at 888-988-1688.

Happy Thanksgiving!

