

Thanksgiving Reheating instructions

Re-heating turkey-pre heat oven to no lower than 325 degrees. Reheat till the internal temperature is 165 degrees, about 25-30 minutes.

Re-heating mashed potatoes- place in 325–350-degree oven covered for about 25 minutes or until 165 degrees. Once heated stir before serving.

Re-heating stuffing-remove lid and plastic. Recover with just the aluminum lid loosely and bake at 350 degrees for 20-25 minutes or until internal temp of 165 degrees. Remove lid for last 8-10 minutes if you like more of a golden crunchy top.

Re-heating glazed carrots-place in 350-degree oven for 15 minutes or until heated through

Re-heating sweet potatoes- place in 350-degree oven for 20-25 minutes or until an internal temp of 165 degrees. For a golden finish uncover for the last 7-10 minutes.

Re-heating gravy- Place in stock pot and heat on stove top while stirring to prevent burning until a temp of 165 degree.

Re-heating stuffed mushrooms- cooked in a 350 degree oven uncovered for 15-20 mushrooms or until 165 degrees.

Re-heating mac and cheese- bake at 350 degrees for 20-25 minutes or until internal temp of 165 degrees. For crispier top bake uncovered.

Re-heating soup-Pour in stock pot and cook on stove top till internal temp of 165 degrees stirring to prevent burning