



Thanksgiving Holiday Dinner Re-Heating Instructions

Thank you for letting our family serve your's this holiday!

TURKEY-WHOLE

Preheat oven to 325°. Make sure there is enough turkey stock to cover the bottom of the pan. Cover the turkey with aluminum foil and heat until the temperature in the thigh reaches 165°.

TURKEY-CARVED *RECOMMENDED BY CHEF

For the best results, chef recommends carving the turkey before reheating. Preheat oven to 325°. Remove breast meat from turkey by following backbone with knife. Remove thigh, leg portion, and wings. Place all parts in pan. Make sure there is enough turkey stock to cover the bottom of the pan. Cover the turkey with aluminum foil and heat until the temperature in the thigh reaches 165°.

HAM

Preheat oven to 325°. Make sure there is some ham stock in the bottom of the pan. Cover the ham with aluminum foil and heat for 15-20 minutes in oven.

STUFFING

Preheat oven to 325°. Lightly sprinkle water over the stuffing. Cover stuffing with aluminum foil and heat for 15-20 minutes or until hot.

SIDES

When re-heating mashed potatoes or sweet potatoes, make sure there is a small amount of milk and butter in the dish so the potatoes do not burn.

If you are using a microwave to reheat, follow the instructions for your microwave as outlined in the owner's manual. All of the sides can be heated on top of the stove or in the microwave.

Please note, it is recommended that all leftovers are to be used within 3 days when kept chilled.



Fresh Turkey

Cooking Instructions

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COOKING YOUR FRESH TURKEY

For best results, remove the neck and giblets from the body and neck cavities of the turkey. Thoroughly rinse the turkey and inside the cavity. Drain the juices and blot turkey dry with paper towels. If you wish to stuff your turkey, please do so just before roasting. If you are using an oven-safe meat thermometer, insert into the deepest part of the thigh for the most accurate reading. Brush the turkey with oil or margarine to prevent the skin from drying. Season the bird according to taste. Cover the turkey with foil until the last 20 minutes of cooking and then baste with juice until brown.

SAFE HANDLING TIPS

To prevent cross-contamination, please wash hands, utensils, sink, and everything else that came into contact with the raw turkey.

COOKING TIMES

The turkey is finished when its temperature reaches 165°.

PREPARING STUFFING SAFELY & STUFF THE BIRD PROPERLY

If you are making stuffing, make sure you mix the stuffing just before it goes into the turkey and use only cooked ingredients in the stuffing. To stuff the bird properly, make sure you stuff both the neck and body cavities. The turkey should be stuffed loosely with approximately $\frac{3}{4}$ cup of stuffing per pound of turkey. Due to heat destroying bacteria, the stuffing should be moist and not dry.

COOK AT PROPER TEMPERATURE

The stuffed turkey should be placed immediately in a preheated oven set no lower than 325°F. Cooking overnight in a slow oven is not recommended whether the turkey is stuffed or not because food borne bacteria can form under these conditions.

USE A MEAT THERMOMETER

Checking the stuffing temperature with a thermometer is essential. Temperature must be 165° F. The turkey itself should be 180°.