



Thanksgiving MEALS TO GO

REHEATING INSTRUCTIONS

ROAST TURKEY, WHOLE

Oven: Preheat oven to 325°. Remove wrapper. Place turkey, breast side up, on a flat rack in a shallow roasting pan 2 to 2-1/2" deep. Brush skin with cooking oil or spray with cooking spray to prevent the skin from drying.

Bake turkey for approximately 1-1/2 to 2 hours or until the internal temperature is at least 140° in the thickest part of the meat (lower part of thigh muscle). Start checking for doneness about 30 minutes before end of recommended cooking times.

Cover breast loosely with foil after 1 to 1-1/4 hours to prevent over-browning and drying out. Carve and serve immediately.

The Oven Baked Turkey is fully cooked and ready to eat. It can be used in recipes calling for cooked turkey, without prior heating. The thigh meat may be slightly pinkish in color and some pink juices may appear. This does not mean that your turkey is undercooked.

Heat-To-Order: Remove wrapper from the Roast Turkey. Slice desired amount onto individual plates, and microwave covered until heated through. Store all remaining turkey refrigerated at all times.

ROAST TURKEY, HALF

Oven: Remove the Roast Turkey from the wrapper and place in a baking pan about 2" deep. Place the pan in a pre-heated 325° oven. Bake for 45 minutes. Cover loosely with foil after 30 minutes to prevent over-browning and drying out.

GRAVY

Stove Top: Empty contents into a pot and simmer on medium heat for 5 minutes, stirring frequently to prevent the bottom from scorching.

Microwave: Empty contents into a microwave safe dish. Cover. Heat on high for 2-1/2 minutes. Stir. Heat for 2 to 3 minutes more.

MASHED POTATOES

Stove Top: Small amounts can be heated on the range by placing mashed potatoes in a heavy saucepan over medium heat until hot (165° F). A small amount of milk or water may be added to mashed potatoes to aid in heating. Stir frequently.

Microwave: Cut a small slit in film to vent & microwave on HIGH power for 3 1/2 minutes. Carefully remove film and stir. Replace loose film on tray and microwave for an additional 2 - 2 1/2 minutes. **Tray will be hot.** Let stand for 1 minute prior to serving.

STUFFING

Oven: Empty the Stuffing into a baking pan and level it off. Bake at 325° for 30 minutes.

Microwave: *Note: Stuffing comes in a microwaveable container.* Cover the container of Stuffing, but do not seal it. Place the container into microwave and heat on high for 5 minutes.

These microwave instructions are provided as a guide. Heating times may vary as microwave ovens differ.