

Happy Thanksgiving!

Reheating Instructions (FULL ORDER)

Preheat conventional oven to 350 degrees. Use microwave on high.

Do NOT put plastic pans in oven. Do NOT put foil pans in microwave

- Turkey** Allow 2 hours to reheat at 350°. Keep covered for the first 1½ hour and uncovered for 15 minutes. *Let turkey rest 10-15 minutes before carving.*
- Stuffing** Allow 45 minutes to reheat at 350°. Keep covered for 30 minutes, then uncover for remaining 15 minutes.
- Roast Veg** Allow 30 minutes to reheat at 350°. Uncovered.
- Mashed Potatoes** Microwave covered for 8 to 10 minutes each or until hot.
- Casserole** Allow 30 minutes at 350°. 20 Covered, 10 Uncovered.



Reheating Instructions (HALF ORDER)

Preheat conventional oven to 350 degrees. Use microwave on high.

Do NOT put plastic pans in oven. Do NOT put foil pans in microwave

- Turkey** Allow 1 hour to reheat at 350°. Covered for the first 45 minutes and uncovered for 15 minutes. *Let turkey rest 10-15 minutes before carving.*
- Stuffing** Allow 25 to 30 minutes to reheat at 350°. Keep covered for 20 minutes, then uncover for remaining 10 minutes.
- Roast Veg** Allow 20 minutes to reheat at 350°. Uncovered.
- Mashed Potatoes** Microwave covered for 8 to 10 minutes each or until hot.
- Casserole** Allow 20 minutes at 350°. 10 Covered, 10 Uncovered.

Reheating Instructions (HORS D'OEUVRES)

Preheat conventional oven to 350 degrees.

- Stuffed Mushrooms** Bake 15 to 18 minutes at 350°. Uncovered.
- Baked Brie** Reheat 15 to 18 minutes at 350°. Uncovered.
- Tartlets** Reheat 10 to 15 minutes at 350°. Uncovered.
- Empanadas** Reheat 10 to 15 minutes at 350°. Uncovered.