

HOLIDAY DINNER RE-HEATING PROCEDURES

– 2018 –

{Please allow 2.5 hours for re-heating the entire meal}

Our Special Aluminum Pans are Oven-able & Microwavable!

MOLLIE'S FRESH PRE-COOKED FREE-RANGE TURKEY, 12-14 LBS

Please follow cooking instructions on the turkey:

•**Do not add additional salt!**

•**The turkey comes packed in a cooking bag which should remain on during the entire cooking time.**

Prior to cooking, remove any additional outer bags leaving only the one shrink wrapped cooking bag.

-Oven: Pre-heat to 350°F. Put the turkey in an oven safe pan for approximately 2 hours or 8 minutes per pound, or until internal temperature is 160°F. Allow the turkey to set for 15 minutes before serving. Remove cooking bag and serve.

-If the inner cooking bag has been removed or cut open, you can simply cover with foil and continue to follow cooking instructions.

-For a browner bird, you can carefully cut open the top of the bag to expose the top of the turkey for the last 45 minutes of cooking.

TRADITIONAL BREAD STUFFING, 4 LBS

Oven: Pre-heat to 350°F. Put stuffing in a buttered oven-safe dish, cover with foil. Bake at 350°F for 30 minutes until stuffing reaches 140°F in the center. For a moister texture, please mix in 1/4 cup of chicken stock before baking.

MASHED POTATOES, 4 LBS

Oven: Pre-heat to 350°F. Put mashed potatoes in a buttered oven-safe dish, cover with foil. Bake at 350°F for 30 minutes until potatoes reaches 140°F in the center. For a creamier texture, leave 4 tablespoons of butter or cream at room temperature for 30 minutes. When potatoes are done, stir in the butter or cream.

RICH PAN GRAVY, 2 LBS

Stove top: Place gravy in a saucepan on low heat, stirring occasionally, until hot.

MAPLE ORANGE GLAZED YAMS WITH CRANBERRIES, 2 LBS

Oven: Pre-heat to 350°F. Put yams in a buttered oven-safe dish and cover with foil. Bake at 350°F for 30 minutes until yams reaches 140°F in the center.

HARICOT VERT GREEN BEANS, 2 LBS

Stove top: Place green beans in a large skillet on medium heat, sauté until heated through.

RUSTIC DINNER ROLLS, 16 COUNT

Optional for warm rolls: When turkey is done and your oven is off, use the residual heat to warm the rolls. Place rolls in a sheet pan in the oven for 10 minutes.

{Microwaving is an option, but we recommend re-heating in the oven}

ENJOY!