

HOLIDAY DINNER RE-HEATING PROCEDURES

– 2019 –

{Please allow 2.5 hours for re-heating the entire meal}
Our Special Aluminum Pans are Oven-safe & Microwavable!

MARY'S OVEN ROASTED TURKEY, 12-14 LBS

Please follow cooking instructions on the turkey.

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!