



# REHEATING INSTRUCTIONS THANKSGIVING MENU

## WHOLE FREE RANGE TURKEY

### Un-Carved

Preheat Oven to 350°

Cook Uncovered - 90+ Minutes

**\*Internal Temperature Must Reach 165°\***

### Carved

Preheat Oven to 350°

Add Au Jus

Cook Covered - 60 - 90 Minutes

**\*Internal Temperature Must Reach 165°\***

## ROASTED TURKEY BREAST

### Un-Carved

Preheat Oven to 350°

Cook Uncovered - 45- 60 Minutes

### Carved

Preheat Oven to 350°

Add Au Jus

Cook Covered - 25-30 Minutes

## TURKEY GRAVY

Heat in Sauce Pan

Medium/High Heat Until Simmering

## POTATOES

Preheat Oven to 350°

Cook Covered - 45 - 60 Minutes

## VEGETABLES

Preheat Oven to 350°

Cook Covered - 10 - 12 Minutes

## DRESSING

Preheat Oven to 350°

Cook Uncovered - 45- 60 Minutes

## WHOLE BEEF TENDERLOIN

Preheat Oven to 350°

Cook Uncovered - 20 - 25 Minutes

### Internal Cooking Temperatures

**Medium Rare - 110°**

**Medium - 125°**

**Medium Well - 135°**

## SWEET POTATO BISQUE

Heat in Sauce Pan

Medium Heat Until Simmering

## SWEET CORN BAKE OR MAC & CHEESE

Preheat Oven to 350°

Cook covered - 45- 60 Minutes

## QUICHE

Preheat Oven to 300°

Cook Uncovered - 15-20 Minutes

## FRENCH TOAST

Preheat Oven to 300°

Cook Uncovered - 8 - 10 Minutes

## BACON, SAUSAGE, OR HAND CARVED HAM

Preheat Oven to 350°

Cook Uncovered - 10 - 12 Minutes

**When you reheat your entrée, please use a meat thermometer to ensure that proper/safe temperatures will be reached. Please understand that these are estimated cooking times for a conventional oven. If you are using a convection oven, please adjust. All times are approximate and vary because of oven size and temperature calibration. Please be sure to pre-heat your oven.**