

# Holiday Heating Instructions

## WHOLE ROASTED TURKEY

350°F | 60-90 minutes

Remove turkey from refrigerator **60 min prior to heating**.

Add broth or stock to pan, tent with foil and place turkey in preheated oven.

**Optional** - to crisp skin, melt garlic herb butter and brush turkey using the herb basting brush. Cook uncovered for final **20** minutes or until skin is crisp.

Heat turkey until the internal temperature reaches **165°F**.

Let turkey rest for **10-15 minutes** before carving.

## SIDES

350°F | small **15-25** minutes  
large **25-35** minutes

Cover with aluminum foil or oven safe lid, heat each side dish until heated through. Stir halfway through heating process, unless otherwise noted.

## CORNBREAD STUFFING

remove foil for final **5-10** minutes of heating

## GREEN BEAN CASSEROLE

top with fried onions before serving

## MASHED SWEET POTATOES

top with marshmallows, place under the broiler until toasted

## BISCUITS

250°F | 5-10 minutes

Place on ungreased baking sheet, heat until warm.

## GRAVY

Transfer to a saucepan over medium low heat, stirring frequently until simmering and heated through.

## CRANBERRY SAUCE

Serve cold or at room temperature.

All dishes are fully cooked. **Heat all menu items until internal temperature reaches 165°F**. Heating times may vary based on oven type, accuracy of temperature, container size and type or quantity of food

