

# Holiday Heating Instructions

## WHOLE ROASTED TURKEY

350°F | 1 hour 45 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.

Heat turkey until the internal temperature reaches **150°F**.  
Let turkey rest for **10-15 minutes** before carving.

## SMOKED HAM

325°F | 60 - 65 minutes

Leave in foil pan or transfer to a shallow  
roasting pan. Heat until internal temperature reaches **150°F**, do not overcook,  
this will cause the ham to dry out.

## SIDES

350°F | quart **20 minutes**  
half pan **20-30 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

## SWEET POTATO CASSEROLE

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 150°F**. Heating times may vary based on oven  
type, accuracy of temperature, container size and type or quantity of food

