

Thanksgiving 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.

GLAZING

425°F | 20 minutes

While ham is heating add 4 tbs of cherry coke or water to the glaze powder, mix and let stand for **10 minutes.**

Brush with glaze once or pour glaze over ham and return to oven for **10 minutes.**

SIDES

350°F | quart **15-20** 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

mix half of the fried onions in before heating, top with remainder before serving

SWEET POTATO MASH

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

