



Thanksgiving Reheating Instructions

GENERAL INSTRUCTIONS FOR ALL FOOD

Refrigerate perishable items overnight

Remove all food from the refrigerator approxi. 1—2 hours prior to re-heating

Preheat your oven 350 degrees

Reheating times may vary depending on oven type and what else is in the oven

BACON WRAPPED DATES

Oven (350 degrees) 12-18MINS

Bake on sheet pan remove when bacon is crispy.

BRIE PUFF PASTRY

Oven (400 degrees) 25-30MINS

Bake on parchment provided until golden brown.

Let sit 15 minutes for runny brie or 30+ for firmer

SOUPS AND TURKEY GRAVY

Stove 8-10 minutes

Heat gently on the stove

OVEN ROASTED WHOLE TURKEY BREAST

Oven 8-10 minutes per lb

Leave foil on. Place in roasting pan.

TRADITIONAL MASHED POTATOES + MASHED SWEET POTATOES

Microwave 2 minutes per lb

Use microwave safe dish, stir halfway

Oven 7-10 minutes per lb

sprinkle topping on sweet potatoes before heating

ALL STUFFINGS

Oven 7-10 minutes per lb

Heat covered, uncover halfway

GREEN BEANS

Oven 10-12 minutes

toss with toppings and heat uncovered on sheet pan, toss occasionally

ROASTED VEGETABLES

Oven 15-20 minutes

Heat uncovered on sheet pan, toss occasionally

DINNER ROLLS

Oven 5– 7 minutes

Place rolls on a baking sheet

APPLE PIE

Oven 20-25 minutes

Place pie on a baking sheet, uncovered

happy thanksgiving ~ enjoy your dinner