

# Holiday Reheating Instructions

## WHOLE FRIED TURKEY

Cover with aluminum foil and place in pre-heated oven at 350° for 55- 60 min. Internal temperature should reach 165° (Optional: Elevate Turkey on rack and add 1 cup of broth or water and 1 stick of margarine to the turkey container prior to heating)

## TURDUCKEN

Pre-heat oven to 375°. Place Turducken on rack in a roasting pan with 1 cup of water in bottom of pan. Wrap tightly with aluminum foil to hold moisture in the pan. Warm Turducken for 1 1/2 - 2 hours, or until internal temperature reaches 165°. Remove foil and warm 15 additional minutes

## TURKEY BREAST

Same instructions as the Whole Fried Turkey, just reduce time by 10-15 minutes until internal temperature reaches 165°.

## HONEY HAM

Cover with aluminum foil & place in preheated oven at 350° for 55-60 min. Internal temperature should exceed 140°.

## CORNBREAD DRESSING

Heat uncovered in pre-heated oven at 350° for 40 min. or until dressing reaches 140°.

## TURKEY GRAVY

In a separate saucepan, heat gravy until it reaches a gentle boil, approx. 5 min. Stir constantly to prevent sticking. Remove from heat and serve.

## BOWTIE MAC & CHEESE

Cover with aluminum foil. Heat for 30-40 minutes in oven preheated to 350°. Remove & stir at least two times during the reheating process.

## MASHED RED OR SWEET POTATOES

Cover with aluminum foil. Heat for 25 min. in oven pre-heated at 350°.

## GREEN BEANS WITH HAM

Cover with aluminum foil. Heat for 30 min. in oven pre-heated at 350°.

## CAJUN CORN

Cover with aluminum foil. Heat for 30 min. in oven pre-heated at 350°.

## BISCUITS

Heat uncovered in pre-heated oven at 350° for 10 min. Serve with butter.



**COPELAND'S**  
of New Orleans  
SINCE 1983

TIMES MAY VARY SLIGHTLY DEPENDING ON YOUR OVEN

Our Cajun Fried Turkeys are fried in a soy/peanut oil blend. We cannot be held responsible for any issues resulting from food allergies. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS