Holiday Reheating Instructions

NAME:_____ PICK UP TIME:_____

WHOLE FRIED TURKEY

Cover with aluminum foil and place in pre-heated oven at 350° for 55- 60 minutes or until internal temperature reaches 160°. Time may vary slightly depending on your oven. (Suggested: Add 1/2 cup of broth or water and 4 oz turkey butter to the turkey container prior to heating)

TURKEY BREAST

Cover with aluminum foil and place in preheated oven at 350° for 40-45 minutes or until internal temperature reaches 160°. (Suggested: Add 1 cup of broth to the turkey container prior to heating)

SPIRAL GLAZED HAM

Top with glaze, cover with aluminum foil and place in preheated oven at 350° for 25-30 minutes or until internal temperature reaches 160°.

TURKEY GRAVY

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

CORNBREAD DRESSING

Heat uncovered in preheated oven at 350° for 45 minutes or until internal temperature reaches 160°.

BREAD PUDDING, MASHED SWEET OR GARLIC MASHED POTATOES

Cover with aluminum foil. Place in preheated oven at 350°for 30 minutes or until internal temperature reaches 160°.

SMOTHERED GREEN BEANS, MAC AND CHEESE, OR CREAMED SPINACH

Cover with aluminum foil. Place in preheated oven at 350° for 25 minutes or until internal temperature reaches 160°.

CAJUN CORN MAQUE CHOUX

Cover with aluminum foil. Place in preheated oven at 350°for 20 minutes or until internal temperature reaches 160°.

BISCUITS

Heat uncovered in preheated oven at 350° for 5 minutes. Serve with butter.

TIMES MAY VARY SLIGHTLY DEPENDING ON YOUR OVEN. Proper side item reheating temperature is 160 degrees. 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**