

# Holiday Dinner To Go Reheating Instructions

# **Boneless Turkey Breast**

Oven: Preheat oven to 350° F. Place turkey covered in baking pan and bake for 20-30 minutes. Temperature of product should be 145-160 degrees when served.

Microwave: Transfer to microwave safe container. Cover and heat on high 4-6 minutes depending on type of microwave. Serve product at 145-160 degrees.

#### **Traditional Boneless Ham**

Oven: Preheat oven to 350°F. Place ham covered in baking pan and bake for 20-30 minutes. Serving temperature of product should be 145-160°F.

Microwave: Transfer to microwave safe container. Cover and heat on high 4-6 minutes depending on type of microwave. Serve product 145-160° F.

## **Homestyle Mashed Potatoes**

Stove Top: Transfer mashed potatoes into medium sized stock pot. With stove burner on medium heat place stock pot on burner. Add 1/4 cup milk and stir frequently to prevent scorching, approximately 4-6 minutes on heat depending on thickness of pot used. Transfer from pot into aluminum or serving bowl of your choice. Product should be served at temperature of 145-160° F.

Microwave: Transfer product into microwave safe container. Add 1/4 cup milk and stir in. Cover and cook on high approximately 3-4 minutes. Remove lid and stir. Recover with lid and cook another 3-4 minutes on high. Serve product at 145-160 degrees.

## Sage Stuffing

Oven: Preheat oven to 350° F. Place foil container on to cookie sheet or tray covered. If plastic container, place in a baking pan and cover. Cook for 15 minutes covered. Remove cover, stir with spoon or spatula, and cook another 10 minutes. Stuffing should be served at temperature of 145-160° F.

Microwave: Transfer to microwave safe container. Cover and heat on high 3-4 minutes. Remove from microwave, stir product, cover and cook another 3-4 minutes on high. Product should be served at  $145-160^{\circ}$  F.

#### Green Bean Casserole

Oven: Preheat oven to 350° F. Place casserole (covered) on cookie sheet or tray and bake for 15 minutes. If in a plastic container, place in a baking pan and cover. Remove cover after the first 15 minutes and bake an additional 15 minutes. Product is to be served at 145-160° F.

Microwave: Transfer product to microwave safe container. Cover and heat on high approximately 3 1/2 - 5 minutes, depending on type of microwave. Serve at 145-160° F.

## **Holiday Sweet Potato Casserole**

Oven: Preheat oven to 350° F. Place casserole (covered) on cookie sheet or tray and bake for 25 minutes. If in a plastic container, place in a baking pan and cover. Remove cover and continue baking for 15 more minutes. Marshmallows may be added during the last 5 minutes if desired.

Microwave: (Not recommended) Transfer to microwave safe container. Cover and heat on high approximately 5 to 7 minutes depending on type of microwave. Topping will not be brown or crunchy. Serve at  $145-160^{\circ}$  F.

# **Holiday Corn Casserole**

Oven: Preheat oven to 350° F. Place casserole (covered) on cookie sheet or tray and bake for 15 minutes. If in a plastic container, place in a baking pan and cover. Remove cover and bake additional 15 minutes. Serve at 145-160° F.

Microwave: Transfer to microwave safe container. Cover and heat on high approximately 3 1/2 to 5 minutes depending on type of microwave. Serve at 145-160° F.

#### Corn

Stove Top: Transfer corn into medium size stock pot. Cook on medium heat 4-6 minutes, stir occasionally to prevent scorching. Product needs to be served at 145-160°F.

Microwave: Transfer into microwave safe container. Cover and heat on high approximately 2-5 minutes depending on type of microwave. Product needs to be served at 145-160°F.

#### **Green Beans**

Stove Top: Transfer green beans into medium sized stock pot. Cook on medium heat 4-6 minutes, stir occasionally to prevent scorching. Product needs to be served at 145-160° F.

Microwave: Transfer into microwave safe container. Cover and heat on high approximately 3-5 minutes depending on type of microwave. Product needs to be served at 145-160 °F.

## Gravy

Stove Top: Transfer gravy into medium sized stock pot. Cook on medium heat 5-7 minutes, stir occasionally to prevent scorching. Product needs to be served at 145-160°F.

Microwave: Transfer into microwave safe container. Cover and heat on high 3-5 minutes depending on type of microwave. Stir occasionally to prevent scorching. Product needs to be served at 145-160° F.

#### Dinner Rolls

Oven: Place rolls onto bake pan or cookie sheet. Preheat oven to 350° F. Cook 2-3 minutes.

Microwave: Not recommended.