



REAL & ROSEMARY

Holiday Reheating Instructions

Cooking times may vary with oven. For best quality, we do not recommend reheating in the microwave.

MAIN COURSE

Roasted Turkey

Your turkey has been roasted until cooked (165°F), so all you need to do is reheat it. Preheat oven to 350°F. We recommend adding a little water to your pan. Cover turkey loosely with foil and roast for approximately 1 hour, or until turkey breast temperature reaches 165°F. Remove from oven and let rest 10 minutes before serving.

Trimmings

We've recommended our preferred reheating method for each item below.

Cornbread Dressing – *in the oven*

Sweet Potato Casserole with sorghum pecan topping – *in the oven*

Green Peas – *on the stovetop; add butter as needed*

Macaroni and Cheese - *on the stovetop; add milk as needed*

Charred Carrots – *on the stovetop; add water as needed*

Seasonal Succotash – *on the stovetop; add water or white wine as needed*

Brussels Sprouts with Butternut Squash - *keep refrigerated and serve cold*

Smashed Red Potatoes – *on the stovetop; add milk as needed*

In the Oven

Preheat oven to 350°F. Remove the aluminum top. Cover loosely with foil and heat for 20 minutes. Remove the foil and heat for an additional 5-10 minutes or until the internal temperature reaches 165°F.

On the Stovetop

Reheat in a large saucepan over medium heat, adding a little liquid as necessary to achieve desired consistency. Stir until hot or until the internal temperature reaches 165°F.

ACCOMPANIMENTS

Cranberry Relish - Keep refrigerated and serve cold.

Vegetable Gravy - Pour into a saucepan. Heat over low heat, stirring frequently until gravy begins to simmer. Do not boil.