



REAL & ROSEMARY

## Thanksgiving Reheating Instructions

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

### MAIN COURSE

#### **Roast Turkey**

Your turkey has been roasted until fully cooked (165°F), so all you need to do is reheat it. Preheat oven to 350°F. We recommend adding a little water or broth to your pan. Cover turkey loosely with foil and cook for approximately 10 minutes per pound, or until turkey temperature reaches 165°F.

### TRIMMINGS

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

**Cornbread Dressing** – *in the oven*

**Scalloped Potatoes** - *in the oven*

**Sweet Potato Casserole** – *in the oven*

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

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

**Seasonal Succotash** – *on the stovetop; add milk or heavy cream as needed*

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

**Vegetable Gravy** – *on the stovetop*

#### *In the Oven*

Preheat oven to 350°F. Remove the aluminum/plastic 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.*