



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 with foil and cook for approximately 10-12 minutes per pound, or until turkey temperature reaches 165°F. Remove turkey from oven. Let rest for 10 minutes prior to serving.

Rosemary Ham

Your ham is fully cooked, 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 ham loosely with foil and cook for approximately 10 minutes per pound, or until ham temperature reaches 145°F.

TRIMMINGS

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

Cornbread Dressing – *in the oven*

Sweet Potato Casserole – *in the oven*

Macaroni and Cheese – *in the oven; if heating on the stovetop, add milk or heavy cream as needed*

Charred Carrots – *in the oven; 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.*