



2608 Highland Avenue

Reheating Instructions

Thank you for ordering your Holiday Dinner from us!

Here are some general directions for reheating and finishing your goodies.

MAIN COURSES:

Wings Your wings have been fried until fully cooked (165°F), so all you need to do is reheat them. Preheat oven to 350°F. Cook for approximately 10 mins, or until wing temperatures reach 165°F.

Pork, Turkey, & 1/2 Whole Chicken Your pork and turkey tenderloins as well as the chicken has been roasted until fully cooked (165°F), so all you need to do is reheat it. Preheat oven to 350°F. Add a little water or broth to your pan. Cover chicken/turkey loosely with foil and cook for approximately 6-12 mins, or until their temperature reaches 165°F.

NOTE: Do NOT slice meat before reheating

TRIMMINGS & CASSEROLES:

- oven Cornbread Dressing
- oven Mac & Cheese
- oven Green Beans, with Onions & Ginger
- stovetop or microwave Creamy Black Beans
- stovetop or microwave Turnip Greens
- microwave Fried Corn, with Onions & Bacon
- oven Roasted Brussel Sprouts
- microwave Red Potatoes with Parmesan
- oven Squash Casserole
- oven Green Bean Casserole
- oven Sweet Potato Casserole with Sorghum Verbena Pecan Topping

EXTRAS:

- stovetop or microwave Gravy for Turkey/Chicken

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

stoveop 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.

microwave Remove from foil pan and place it in a microwave-safe dish. Microwave on medium-high heat for 6 mins, stir, microwave until hot.