

Reheating Instructions

Thank you for ordering your Thanksgiving Dinner from us.
Here are some general directions for reheating and finishing your goodies.

MAIN COURSES:

Turkey, Roasted Herbed Tenderloins & 1/2 Whole Chicken Your chicken/turkey 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.

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.

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.