

# ★ HEATING INSTRUCTIONS ★

Remove the items from the refrigerator 2 hours before reheating. (This will allow the item to warm to room temperature and decrease the amount of time it takes to reheat and help keep it moist.)

## WHOLE TURKEY

**Oven** (recommended)

- Preheat the oven to 300°
- Remove packaging from whole turkey
- Wrap the turkey in foil and place it in a pan
- Place the pan in the oven
- Bake turkey 45 minutes to 1 hour or until the internal temperature reaches 165°
- **Ham:** bake whole ham 1 ½ to 2 hours or until the temperature at the center of the ham reaches 165°
- Remove turkey or ham from oven and let it sit for 10-15 minutes
- **Enjoy!**

## PRE-SLICED TURKEY

**Oven** (recommended)

- Preheat the oven to 300°
- Remove plastic film from top of pan and cover with foil
- Place the pan in the oven
- Bake until the temperature at the center reaches 165°
- Remove turkey from oven and let it sit for 10-15 minutes
- **Enjoy!**



## SIDES AND GRAVY

### Reheating Cooked Cornbread Dressing

- Preheat the oven to 300°
- Remove plastic film from top of pan and cover with foil
- Place the pan in the oven
- Bake 30-45 minutes or until the temperature at the center reaches 165°
- Remove dressing from oven and **enjoy!**

### 1/2 gallon of sides

- Pierce the lid a couple times with a knife
- Microwave on high for 4 minutes
- Stir a few times and microwave on high again for 4 minutes or until internal temperature is 140°
- Remove from microwave and **enjoy!**

### Turkey Gravy (Quart)

- Pierce the lid a couple times with a knife
- Microwave on high for 2 1/2 minutes
- Stir a few times and microwave on high again for 2 1/2 minutes or until internal temperature is 140°
- Remove from microwave and **enjoy!**

