

THANKSGIVING FEAST | REHEATING INSTRUCTIONS

Oven-Ready Whole Turkey GF | DF

Recommended for a moist turkey: Keep turkey in the provided roasting bag.

1. Preheat the oven to 325°F.
2. Place the bagged turkey in a roasting pan at least 2 inches deep and roast for 3.5 to 4 hours.
3. Beginning at the 3-hour mark, check the temperature in the thickest part of the breast until it reads 165°F.
4. Remove the turkey from the oven and increase the oven temperature to 400°F. Carefully open the bag. Choice to remove it completely or fold it down around the base of the turkey.
5. Baste with the roasting juices and return to the oven for 20 to 40 minutes to brown the skin. Total cooking time is 4 to 5 hours.
6. Let turkey rest for 20 to 30 minutes before carving.

Buttermilk Mashed Potatoes V | GF

1. Preheat oven to 325°F.
2. Keep the mashed potatoes in the foil pan, covered with a foil lid and heat for 1 to 1.5 hours, or until the internal temperature reaches 165°F.
3. Stir every 30 to 45 minutes to prevent browning around the edges. Keep covered at all times.

Candied Sweet Potatoes V | GF

1. Preheat the oven to 325°F.
2. Keep the sweet potatoes in the foil pan covered with the foil lid and heat for 1 to 1.5 hours, or until the internal temperature reaches 165°F.
3. Gently stir every 30 to 45 minutes to prevent browning around the edges. Keep covered at all times.

Orchard Apple and Sage Stuffing

1. Preheat the oven to 325°F.
2. Keep the stuffing in a foil pan covered with the foil lid and heat for 1 to 1.5 hours, or until the internal temperature reaches 165°F.
3. Gently stir every 30 to 45 minutes to prevent browning around the edges. Keep covered at all times.

Green Beans VG | GF

1. Preheat the oven to 325°F.
2. Keep the green beans in the foil pan covered with the foil lid and heat for 45 minutes to 1.25 hours, or until the internal temperature reaches 145°F.
3. Gently stir every 30 to 45 minutes. Keep covered at all times.

Maple Butter Carrots V | GF

1. Preheat the oven to 325°F.
2. Keep the carrots in the foil pan covered with the foil lid and heat for 45 minutes to 1.25 hours, or until the internal temperature reaches 145°F.
3. Gently stir every 30 to 45 minutes. Keep covered at all times.

Gravy GF

Pour the gravy into a heavy-bottomed saucepan and heat slowly, whisking often, until it reaches a simmer (185°F to 200°F).

Focaccia V

Remove the lid and place the foil pan in a 325°F oven for 8 to 15 minutes, or until warm.

Spiral Sliced Glazed Ham

The ham is fully cooked and glazed, and may be served cold if desired.

1. To heat, preheat the oven to 325°F.
2. Cover the ham with foil or place it in a lidded roasting container on the middle or upper rack.
3. Heat for 2 to 2.5 hours, or until the internal temperature reaches 145°F. Glaze with the drippings every hour.