

THANKSGIVING

BY HOLIDAY MARKET CATERING
HEATING INSTRUCTIONS

RAW TURKEY

According to industry standards, here are the best estimate for cooking time at 350 degrees:

- √ 10-12 pound turkey, 3 to 3 ½ hours,
- √ 16-18 pound turkey, 3 ½ to 4 hours
- √ 20-22 pound turkey, 4 and 4 ½ hours

Remove turkey from bag. Please be aware that there is some variation due to oven style and calibration, so we cannot guarantee the accuracy of this estimate. We recommend allowing 20-30 minutes of extra time, in which the turkey can continue cooking if necessary, or rest until is it carved. Bon appétit!

SMOKED TURKEY

Think of your whole smoked turkey like a ham-it is fully cooked and just needs to be reheated through. Preheat oven to 350 degrees. Remove from refrigeration one hour before reheating to come to room temperature. Depending on your oven and settings, this should take about an hour to an hour and a half. To speed things along, you can carve it and reheat in pieces.

SMOKED TURKEY BREAST

Preheat oven to 350 degrees, here are the best estimates for reheating time at 350 degrees:

- √ 1-5 pounds, 20 to 25 minutes
- √ 6-12 pounds, 35 to 40 minutes

Reheat with the lid on, in liquid provided. Please check periodically.

Whipped Sweet Potatoes & Mashed Potatoes

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (approximately 30-40 minutes depending on amount)

Garlic Green Beans

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (approximately 10 minutes depending on amount) Or, for best results, sauté quickly in large pan just before service.

Cornbread Stuffing & Vegetarian Sage Dressing

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (approximately 20-25 minutes depending on amount)

Turkey Gravy

Transfer soup into a saucepan or pot; turn on medium-low until it comes up to a simmer . (do not boil!). Stir occasionally to keep from scorching.

General Reheating Tip: when reheating any item, ideal internal temperature is 160 degrees. Adding a small amount of stock or water to side dishes prior to heating will help keep them moist. These are re- heating recommendations and may vary based on your oven.

Thanks for letting us be part of your Thanksgiving celebration!