



Reheating Instructions

Sides

Green Bean Casserole : Place in 350-degree oven. Check after 15 minutes. If not yet heated through, continue to cook and check in two-minute increments until done.

Stuffing: Place in 375-degree oven. Check after 15 minutes. If not yet heated through, continue to cook and check in two-minute increments until done.

Grits and Mashed Potatoes: Reheat on the stovetop at medium heat and add a small amount of heavy cream or chicken stock to help create a smooth consistency.

Dinner Rolls: Place on baking sheet and heat for 5-7 minutes in 350-degree oven.

Sweet Potato Casserole : Place in 350-degree oven with lid off for 30 minutes, or until hot.

Meat

Whole Turkey: Place in 325-degree oven. Check after 60 minutes. Thigh temp should be 130-140 when bird is heated through.

Quail: Place in oven for 10-12 minutes at 350 degrees.

Beef or Tenderloin: Place in oven for approximately 10-15 minutes at 350 degrees, depending on desired internal cooking temperature.

Rare: 115 - 120°F

Medium Rare: 125 - 130°F

Medium: 135 - 145°F

Medium Well: 145 - 155°F

Well Done: 155°F and up

Gravy: Heat on stovetop at low heat and stir often so that it doesn't burn.

Cooking Notes

Remove all food from plastic containers before heating
Cooking times and temperatures are based on convection oven use and may vary by individual oven