



Reheating Instructions for 2018 Holiday Meals

Thank you for placing the preparation of your family holiday meals in our hands.

We love to cook for you with hopes that your day is easier while creating lasting family memories.

All items are fully cooked and just need to be reheated to the proper temperature.

General rule of thumb for reheating, heat to an internal temperature of 160°F. It's best to use a thermometer for accuracy. Adding a small amount of stock or water (2 TBS to ½ cup) prior to heating will help keep it moist. These reheating recommendations may vary based on your oven.

SIDE DISHES

350°F oven

- **Traditional Sage Stuffing with Sausage OR Rice Stuffing with Butternut Squash and Cranberries** – Transfer into a baking dish or foil pan, add 2TBS to ½ cup water or any kind of stock, cover loosely with foil . Bake for 30-40 minutes.
- **Whipped Potatoes OR Glazed Sweet Potatoes** – Transfer into a baking dish or foil pan, cover loosely with foil . Bake for 30-40 minutes.
- **Fresh Green Beans OR Roasted Brussel Sprouts** – Transfer into a baking dish or foil pan, cover loosely with foil. Bake for 10-20 minutes. For best results, sauté quickly on stove top in a large pan, just before serving.
- **Mac and Cheese** – Transfer into a baking dish or foil pan, cover loosely with foil. Bake for 40- 50 minutes.

TURKEY

Preheat your oven to 375°F. Place the cold turkey (not room-temperature) in a roasting pan, breast-side down. This allows the fat from underneath the bird to drip down while it heats up, ensuring a moist, tender breast. Cover the turkey with foil and place in oven. Drop oven temperature to 275°F. You'll want to reheat your turkey for around 5 minutes per pound. So a 10 lb turkey would need to reheat for around 50 minutes. Use a meat thermometer before removing. USDA recommends cooking and reheating all poultry to an internal temperature of 165°F.

Reheating instructions are also on our website, www.EdiblesRex.com.
