

Thanksgiving Re-Heat Instructions:



HERB ROASTED TURKEY:

Pre-cooked

- 1) Preheat Oven to 400°F.
- 2) Let the Turkey rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes or until Turkey reaches 165°F.
- 5) Let rest for 5 minutes and enjoy.

ALLEN BROS SORGHUM GLAZED HAM:

8 Lbs Average

- 1) Preheat Oven to 400°F.
- 2) While oven is heating, place ham in roasting pan or aluminum pan, cover with foil and set aside.
- 3) Once preheated, place covered ham in the oven and cook 8-10 minutes per pound, or until the center reaches 135°F internal temperature.
- 4) Check the temperature about halfway through the cooking time, roughly 40 minutes into the process. Cover the ham with foil again, and place back in oven until 135°F internal temperature is reached.
- 5) Remove from oven and remove foil, rest for 10 minutes and enjoy.

BROCCOLI CASSEROLE:

(Contains Gluten & Dairy)

- 1) Preheat Oven to 400°F.
- 2) Let the Broccoli Casserole rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, top with breadcrumbs, place back in oven for 10-15 minutes or until everything is hot.
- 5) Let rest for 5 minutes and enjoy.

RAW, BRINED TURKEY:

Suggested Cooking Times

Turkey typically takes 13-15 minutes per pound to cook at 350°F. Our Turkeys are between 12-14 Lbs, so allow a cook time between 2 hours and 45 minutes to 3 hours. Please allow more time due to being in and out of the oven. Every oven varies, if you have convection, this could take less time, also if you have a bigger oven that could affect this as well.

- 1) Pre-heat oven to 425°F.
- 2) While oven is heating, remove turkey from bag, drain the brine, place on roasting pan rack, set inside of a roasting pan, and let turkey rest on the counter.
- 3) Pat the turkey as dry as possible and place a stick of butter underneath the skin preferably (if not then in the pan).
- 4) Season with salt, pepper, and seasoning of choice, and place in the pre-heated oven.
- 5) Cook for 30 minutes at 425°F, then reduce the heat to 350°F.*
- 6) Cover the turkey, cook 13-15 minutes per pound. If the turkey is 12-14 pounds, cook on 350°F for around 2 hours.*
- 7) Remove the cover, baste the turkey with the butter and drippings, cook another 30 minutes to assist in crisping the skin (This is a good time to add fresh poultry blend herbs, thyme, rosemary, sage).
- 8) Begin checking with a digital read thermometer in between the leg and thigh joint, the turkey needs to read 165-170°F internal temperature.
- 9) Once turkey has finished cooking, remove from oven, rest 30 minutes on counter before slicing to ensure cooking has finished evenly, please enjoy!

PLEASE NOTE:

All sides are in oven safe aluminum pans with lids.

*These reheats were based off conventional ovens, if you have convection settings these times could be shorter but please check and make your best judgment call on timing. If you have a digital thermometer, check periodically, food should be cooked to 165°F internal.

All products made in our commissary kitchen may contain trace amounts of peanuts, tree nuts, wheat, milk, soy, eggs, fish, shellfish and sesame.

SPOONBREAD:

(Contains Gluten, Dairy, & Eggs)

- 1) Preheat Oven to 400°F.
- 2) Let the Spoonbread rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes.
- 5) Let rest for 5 minutes and enjoy.

STUFFING:

(Contains Gluten, Dairy, & Eggs)

- 1) Preheat Oven to 400°F.
- 2) Let the Stuffing rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes.
- 5) Let rest for 5 minutes and enjoy.

CARROTS:

(Contains Dairy)

- 1) Preheat Oven to 400°F.
- 2) Let the Carrots rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes. Stir to glaze, topped with puffed rice.
- 5) Let rest for 5 minutes and enjoy.

TURKEY GRAVY:

(Contains Gluten)

- 1) Place Turkey Gravy in sauce pot and turn to medium heat, stir constantly, reduce to low heat and cook until sauce reaches 165°F. Turn off heat and remove.

YUKON MASHED POTATOES:

(Contains Dairy)

- 1) Preheat Oven to 400°F.
- 2) Let the Mashed Potatoes rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Stir potatoes and check temperature, if needed place lid back on and put in oven for 10 more minutes.
- 5) Let rest for 5 minutes and enjoy.

ASHBOURNE FALL GREEN SALAD:

(Contains Seeds & Dairy)

- 1) Remove Salad from cooler, toss all ingredients besides dressing and toasted pepitas together.
- 2) Top Salad with Pepitas, place dressing on side and enjoy.

CRANBERRY SAUCE:

- 1) Place cranberry sauce in sauce pot and turn to medium heat, stir constantly, reduce to low heat and cook until sauce reaches 165°F. Turn off heat and remove.

PUMPKIN SOURDOUGH:

- 1) Preheat oven to 400°F, remove plastic, run cold tap water and drizzle water on the sourdough, place on rack directly and heat for 10-15 minutes until crust is crispy. Remove and rest for 5 minutes, slice in 8 wedge pieces. *

SWEET POTATO ROLLS:

(Contains Gluten & Dairy)

- 1) Preheat oven to 400°F, remove plastic, place pan on rack directly and heat for 5-10 minutes. Remove and rest for 5 minutes. *

CINNAMON HONEY BUTTER:

(Contains Dairy)

- 1) Pull the butter from the fridge 1-2 hours before serving, cut log into slices and place on plate of choice, enjoy with your breads.

PUMPKIN PIE

(Contains Gluten, Dairy, & Eggs)

Serve & Enjoy!

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