

# THANKSGIVING

## COOKING/ REHEATING INSTRUCTIONS

### COOKING INSTRUCTIONS

#### Fresh Turkey:

Season and oil your Turkey.

Cover the bottom of a roasting pan with water and then place your Turkey.

Cover it with parchment paper and foil.

Preheat your oven to 350 degrees

#### **Cook at 325 degrees for approx 25 minutes per pound**

For cooking, allow the following time for the following sized Turkeys:

8-10 lbs .....	2 hrs 45 min
12 lbs .....	3 hours
14 lbs .....	3hrs 45 min
16 lb .....	4 hrs
18 lbs .....	4 hrs 30 min
20 lbs .....	5 hrs
20 lbs plus: .....	5 plus hours

Baste your Turkey occasionally.

Last 30 minutes of cooking, cook uncovered.

Meat Thermometer should reach 165 degrees.

Home oven Temperatures vary. Allow bird to rest at least 30 minutes before carving.

### REHEATING

#### Whole Cooked Turkey:

Sprinkle with water; and cover with foil. Preheat oven to 300 degrees.

You will need approx 8-10 minutes per pound to fully warm your turkey.

You can baste the turkey every 30-45 minutes. Cook uncovered for the last 15-20 minutes of reheating. Allow turkey to rest for 10 minutes before carving.

#### **This Turkey is fully cooked and may be eaten cold prior to reheating**

Reheating times for turkey sizes

8-10 lbs .....	up to 1 hr 40 min
12 lbs .....	up to 2 hrs
14 lbs .....	up to 2hrs 30 min
16 lbs .....	up to 2hrs 45 min
18 lbs .....	up to 3 hrs
20 lbs .....	up to 3 hrs 30 min
20 lbs plus: .....	over 3 hours and 30 min

## REHEATING

**\*\*all reheating should be done in a preheated oven\*\***

### Boneless Turkey Breast:

sprinkle with water, cover with foil, reheat at 300 for 8-10 minutes per pound.

### Glazed Spiral Ham:

reheat at 275 for 10 min. Heat glaze in saucepan or microwave and pour hot over the hot ham

### Cornish Hens:

reheat at 300 for 15-20 min uncovered

Assorted Vegetables, Asparagus, Baby Carrots,  
Brussel Sprouts, Creamed Spinach, and String Beans:  
all reheat at 300 degrees covered for 10-15 min

Butternut Squash, Candied Yams, Mashed Potatoes,  
Sweet Mashed Potatoes, Carrot Soufflé, Corn Soufflé:  
reheat at 300 degree for 10-15 min uncovered

### Stuffing:

reheat at 350 for approx 8-10 minutes uncovered

### Roasted Potatoes:

reheat at 350 covered for approx 10-15 min

**Appetizers:** Mini Crab Cakes, Coconut Shrimp, Baked Clams,  
Vegetable Spring Rolls, Butternut Squash Croquettes,  
Mini Cranberry Meatballs and Scallops with Bacon:  
reheat all uncovered at 325 for approx 6-10 min

### All Soups and Gravys:

remove from plastic container and place in a pot over med heat, stirring occasionally. To microwave remove lid and place in microwave.

### Pumpkin Bread Pudding:

heat in 300 degree oven covered for 10-12 minutes.

Microwave caramel sauce or place in a sauce pan over medium heat.

Pour over when ready to serve.

**\*\*Keep all food refrigerated until ready to heat\*\***