reheating instructions

THANKSGIVING MENU

preheat oven to 350 degrees unless otherwise noted

small bites

ALL SMALL BITES
Heat for 10-15 minutes; rotate after 5 minutes.

the main event

HERB ROASTED TURKEY (12-14 lbs)
Pour stock into pan. Heat covered for 60 minutes. Uncover and heat for 20 minutes.

HERB ROASTED TURKEY (20-22 lbs)
Pour stock into pan. Heat covered for 90 minutes. Uncover and heat for 30 minutes.

HONEY GLAZED HAM
Heat covered at 375 degrees for 25 minutes. Uncover and heat for an additional 15 minutes.

bread

HONEY BUTTER BISCUITS
Heat for 6-8 minutes loosely covered with foil.

GOURMET BREADS
Heat for 6-8 minutes loosely covered with foil.

perfect pairings

HERBED FOCACCIA STUFFING
Heat for 20 minutes, covered; uncover and heat for another 10 minutes until top is browned.

BROWN BUTTER MASHED POTATOES
Heat for 30 minutes, covered; uncover and stir. Heat for 10 additional minutes.

CARROT SOUFFLÉ
Heat for 25 minutes, covered.

CRISPY BRUSSELS SPROUTS
Heat in a single layer for 10-12 minutes.

HARICOT VERTS AND TRICOLOR CARROTS
Heat in a single layer for 7-12 minutes.