# *Holiday Sides*
# REHEATING INSTRUCTIONS

## Classic Green Bean Casserole

1. Preheat oven to 350° F.
2. Remove from packaging and place in an oven-safe dish, cover with foil & heat for approximately 15 minutes or until internal temperature reaches 165° F.
3. Remove foil, add crispy onions and bake for approximately 5 minutes.

## Homestyle Mashed Potatoes, Vegan Mashed Potatoes, Sweet Mashed Yams, and Roasted Mushroom & Wild Rice Pilaf

1. Preheat oven to 350° F.
2. Remove from packaging and place in an oven-safe dish, cover with foil & heat for approximately 15 to 20 minutes or until internal temperature reaches 165° F.

## Truffle Macaroni & Cheese and Vegan Truffle Macaroni & Cheese

1. Preheat oven to 350° F.
2. Remove from packaging and place in an oven-safe dish, cover with foil & heat for approximately 15 to 20 minutes or until internal temperature reaches 165° F.

## Traditional Gravy, Vegan Mushroom Gravy, and Pumpkin Bisque

Stove Top:

1. Remove from packaging and place in a sauce pan.
2. Over medium heat, bring gravy or soup to a boil, while stirring constantly. Reduce heat to a simmer until ready to serve.

## Cranberry Relish, Broccoli Crunch Salad, and Maple and Fig Spinach Salad

Keep refrigerated until ready to serve.

## Roasted Butternut Squash with Cranberries & Pecans and Parmesan Brussels Sprouts

1. Preheat oven to 350° F.
2. Remove from packaging and place in an oven-safe dish, cover with foil & bake for approximately 10 to 15 minutes or until internal temperature reaches 165° F.

## Potatoes au Gratin

1. Preheat oven to 350° F.
2. Remove from packaging and place in a buttered oven-safe dish, cover with foil & bake for approximately 10 to 15 minutes or until internal temperature reaches 165° F.

# *Holiday Sides*
# REHEATING INSTRUCTIONS

## Hazelnut Cranberry Field Roast En Croute

1. Preheat oven to 400°F.
2. Remove plastic packaging and place roast on a sheet pan, loosely cover with foil.
3. Place sheet pan in the center of the oven, bake for 45 minutes.
4. Remove foil and continue baking until internal temperature is 165°F and pastry is golden brown, about 15 minutes.
5. Let roast rest for 15 minutes. Cut into slices and serve.

## Traditional Herb Stuffing and Country Cornbread Stuffing

1. Preheat oven to 350°F.
2. Remove from packaging and place in a buttered oven-safe dish. Place the stuffing in the dish and add a few butter pats over the top. Cover stuffing with foil. Bake for 20-30 minutes or until the internal temperature reaches 165° F.
3. Remove foil and return to oven for 5-10 minutes to crisp top layer before serving.

## Roasted Chimichurri Carrots

1. Preheat oven to 350°F.
2. Remove carrots from packaging and remove sauce container. Place carrots in an oven-safe dish, cover with foil & bake for approximately 10 to 15 minutes or until internal temperature reaches 165° F.
3. Pour chimichurri on carrots before serving.

## Creamed Spinach Gratin

1. Preheat oven to 350°F.
2. Remove from packaging and place in an oven-safe dish, cover with foil & heat for approximately 15-20 minutes or until internal temperature reaches 165° F.
3. Remove foil and return to oven for 5-10 minutes to crisp and brown top layer before serving.

## All Pies and All Appetizers

Ready to serve.

# Holiday Uncooked Turkey
# COOKING INSTRUCTIONS

## Turkey (Uncooked)

### Preparation

1. Preheat oven to 325° F. Remove soft oven-ready turkey from the bag.
2. After removing the neck and giblets from the body cavities, rinse the turkey with cold water.
3. Pat turkey dry with a paper towel. If you choose to stuff your turkey this would be the time to do so.

### Family Recipe: Simple Rub

1. Rub the exterior of turkey with a blend of your favorite herbs and spices or with a paste made of the following ingredients:
   - 4 tbsp. oil (melted butter, margarine, olive oil, etc.)
   - 4 tsp. salt, or to taste
   - 2 tsp. garlic powder
   - 2 tsp. paprika
2. Place the turkey in an open roasting pan, breast side up.
3. Cover the bottom of the pan with approximately 2 cups water or broth.
4. Place your beautiful turkey in the oven.

### Roasting

Use a 325° F oven. We would encourage you to check the internal temperature throughout the roasting time to be careful not to over-roast. The internal temperature typically increases more rapidly during the last half of roasting.

There is no need to turn the turkey while roasting as it will brown to a rich, golden color. A foil tent can be placed loosely over the turkey during the last hour of roasting to prevent over browning. For truly marvelous gravy, heat (do not boil) 1 cup white wine. Pour this over your turkey halfway through the roasting time. When the turkey reaches an internal temperature of 165° F, remove from the oven. Cover and let stand for at least 15 minutes before carving.

### Preparation / Approx. Cooking Time

| | | | |
|---|---|---|---|
| 6–10 | lbs. | → | 2 hrs |
| 10-12 | lbs. | → | 2–2 3/4 hrs |
| 12-14 | lbs. | → | 2 3/4–3 1/2 hrs |
| 14-16 | lbs. | → | 3 1/2–3 3/4 hrs |
| 16-18 | lbs. | → | 3 3/4–4 hrs |
| 18-20 | lbs. | → | 4–4 1/2 hrs |
| 20-22 | lbs. | → | 4 1/2–5 hrs |
| 22-24 | lbs. | → | 5–5 1/4 hrs |
| 24-26 | lbs. | → | 5 1/4–5 1/2 hrs |
| 26-32 | lbs. | → | 5 1/2–5 3/4 hrs |

**PLEASE NOTE:**

Suggested roasting times may vary. If the turkey is unstuffed, decrease the roasting times listed above approximately 30 minutes.

**NYLON TRUSS**

To remove the truss, lift the ring and pull it up and over the end of the drumsticks.

To secure the truss, hold the drumsticks together, lift the ring and pull it over the drumsticks. The nylon truss is oven and microwave safe and can withstand oven temperatures of up to 450° F.

# Holiday Cooked Turkey
# REHEATING INSTRUCTIONS

## Turkey (Cooked)

### Reheating Instructions

The reheating instructions are also located on the back of every turkey. Remove chilled (not frozen) turkey from bag and follow these simple directions.

1. Leave the nylon truss on the legs, it is oven safe up to 450° F.
2. Place in a roasting pan and season as desired (see rub recipe suggestion below).
3. Heat at 325° F – see approximate cooking times based on the size of your turkey (on the right).
4. Let sit for 15 minutes before carving. Enjoy!

### Family Recipe: Simple Rub

Rub the exterior of turkey with a blend of your favorite herbs and spices or with a paste made of the following ingredients:

- 4 tbsp. olive oil
- 2 tsp. salt, or to taste
- 2 tsp. garlic powder
- 2 tsp. paprika

### Preparation / Approx. Cooking Time

| | | |
|---|---|---|
| 6 – 10 | lbs. → | 1 hrs |
| 10-12 | lbs. → | 1 –1 1/4 hrs |
| 12-14 | lbs. → | 1 1/4–1 1/2 hrs |
| 14-16 | lbs. → | 1 1/2–1 3/4 hrs |
| 16-18 | lbs. → | 1 3/4–2 hrs |

**NOTE:**

While this oven roasted turkey is fully cooked, we recommend heating-to-taste. When using a meat thermometer, heat to a USDA suggested internal temperature of 165° F.