



## Holiday Pack Reheating Instructions

### **Smoked Boneless Turkey Breast**

The Turkey is fully cooked and safe to eat cold. To Reheat, place in a 325 oven, bake covered or in the bag for 50-60 minutes. The addition of broth or stock may be an aid in heating and preserving moisture. Cook to an internal temperature of 140. It will continue to cook when removed from the oven. The target temperature is 145. Rest for 5-10 minutes and carve as desired.

### **Whole Smoked Turkey**

Preheat oven to 325 F. Place turkey in roasting pan with 2 cups of broth or stock. Cook in conventional oven for 80 minutes or convection for 60 minutes. If turkey begins to brown beyond desired, tent with aluminum foil.

### **Brisket/Burnt Ends**

Basic Preparation Instructions:

Preheat oven to 325 F. Place pan (with lid) in the oven.

For convection oven: 25 minutes for one lb of meat. Add 10 minutes for each additional lb.

For conventional oven: 30 minutes for one lb of meat. Add 10 minutes for each additional lb. Stir your burnt ends halfway through the cooking process to insure even distribution of heat.

### **Sausage**

Basic Preparation Instructions: Preheat oven to 325 F. Place pan (with lid) in the oven. For

convection oven: 25 minutes for one lb of meat. Add 10 minutes for each additional lb.

For conventional oven: 30 minutes for one lb of meat. Add 10 minutes for each additional lb.

### **Sides:**

#### **Brussels, Green beans, Succotash, Turnip Greens**

Basic Preparation Instructions:

Cook to desired doneness in a sauté pan over medium high heat. (5-10 minutes) *Alternative warming* – These items may be warmed in the oven in a heat proof dish while warming your protein. Stir halfway through the heating process to evenly distribute the heat. (1 side 20-30 minutes, add 10 minutes for additional side in the same dish)

#### **Smashed Potatoes, Macaroni and Cheese, Rice**

Basic Preparation Instructions:

Warm in a sauce pan over medium heat stirring often. Milk or water may be added if thicker than desired. *Alternative warming* – These items may be warmed in the oven in a heat proof dish while warming your protein. Stir halfway through the heating process to evenly distribute the heat. (1 side 20-30 minutes, add 10 minutes for additional side in the same dish)

**Biscuits, Rolls, Cornbread**Basic Preparation Instructions:

These items may be warmed in the oven in a heat proof dish/pan while warming your protein. Biscuits/rolls will be warm in 5 minutes, Cornbread may take 10-15 minutes.

**Cornbread Dressing, Sweet potato Casserole**Basic Preparation Instructions:

From thawed (thaw overnight or up to 48 hours in refrigerator): Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From frozen: Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 65-75 mins.

If top begins to brown too much, cover loosely with foil and continue baking. Center must reach 165 F. Let stand for 5 minutes before serving

**Broccoli Rice Casserole**

From thawed (thaw overnight or up to 48 hours in refrigerator)

To cook, place in a 350 oven, bake covered for 20 minutes. Uncover, stir, recover. Bake an additional 35 – 45 minutes. For a browned top, uncover, and place under the broiler until you achieve the desired color. Let rest 5 minutes before serving. The rice will absorb any remaining liquid and become tender as it sits.

**Cider Slaw, Spring mix, Broccoli Salad, Cranberry relish**

SERVE COLD