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KITCHEN & BAR

Items to be Reheated:

Brined & Roasted Bell & Evans Turkey
Beeler's Honey Glazed Spiral Cut Ham
Creamy Whipped Potatoes
Grandma's Cornbread & Sage Dressing
Herbed Turkey Gravy
Mussy's Collard Greens
Whipped Brown Butter Sweet Potatoes
"From Scratch" Green Bean Casserole
Four Cheese Macaroni & Cheese
Roasted Brussels Sprouts
Parker House Rolls

To warm up the items in your Thanksgiving feast:

1. Pull all items out of the refrigerator that require reheating **at least 2 hours prior to reheating**
2. Preheat the oven to 325°F

Items for the oven:

Brined & Roasted Bell & Evans Turkey: *Keep the turkey in provided heat resistant bag* and place in oven for **1-2 hours** (or when internal temperature of the turkey reaches 135°F*)

Beeler's Honey Glazed Spiral Cut Ham: *Remove from plastic. Place ham into a baking dish and cover with foil,* and place in oven for **1- 2 hours** (or when internal temperature of the ham reaches 130°F*). Once hot, slather with glaze and cook until thoroughly warm, 10-15 minutes

Grandma's Cornbread & Sage Dressing: *DO NOT remove lid* and place in oven for **25-30 minutes**

"From Scratch" Green Bean Casserole: *DO NOT remove lid* and place in oven for **25-30 minutes**

Four Cheese Macaroni & Cheese: *DO NOT remove lid* and place in oven for **25-30 minutes**

Roasted Brussels Sprouts: *Remove lid* and place in oven for **15 minutes**

Parker House Rolls: *Remove lid* and place in oven for **5 minutes**

<u>Items for the stovetop:</u>

Creamy Whipped Potatoes: *Transfer the potatoes to a small sauce pot*
1. Over low to medium heat, heat the potatoes for 5-6 minutes, stirring occasionally until hot throughout. To enhance the potatoes, feel free to add 2 tablespoons of butter and roughly ⅓ cup of heavy cream or milk.
2. Transfer the potatoes to a serving dish and dig in.

Mussy's Collard Greens: *Transfer the collards to a small sauce pot*
1. Over low to medium heat, heat the collard greens for 5-6 minutes, stirring occasionally until hot throughout.
2. Transfer the collard greens to a serving dish and enjoy.

Whipped Brown Butter Sweet Potatoes: *Transfer the potatoes to a small sauce pot*
1. Over low to medium heat, heat the sweet potatoes for 5-6 minutes, stirring occasionally until hot throughout.
2. Transfer the potatoes to a serving dish.

Herbed Turkey Gravy: *Transfer the gravy to a small sauce pot*
1. Over low to medium heat, heat the gravy, stirring occasionally, until warm throughout.
2. Transfer to a serving vessel and enjoy.

If you wish to microwave (no judgment here, less dishes to worry about) the plastic quart containers of sweet potatoes, whipped potatoes, collard greens or turkey gravy, please follow the instructions below. The containers are microwave-safe.

1. Lift the corner of the lid to vent and warm in the microwave for around **60 seconds.**
2. Carefully remove from the microwave and stir with a small spoon.
3. Place the container back in the microwave for another **45 seconds, until hot throughout.**
4. Carefully remove from the microwave (contents will be hot!) and gently spoon the food into a serving vessel.

Right Before Thanksgiving Meal

Preheat oven to 325°F

Place the lasagna in the preheated oven with the lid on and cook for 20-25 minutes. Remove the lid and place back in the oven for 10 minutes or until the top begins to brown and the middle is heated through. Allow to stand for 5-10 minutes before serving.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*