



### **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**  
**Southern Style Squash Casserole**  
**Roasted Brussels Sprouts**  
**Grateful Bread Yeast Rolls**

### **To warm up the items in your Thanksgiving feast:**

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

### **Items for the oven:**

**Brined & Roasted Bell & Evans Turkey:** *keep 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:** *keep the ham in the foil* and place in oven for **1 hour** (or when internal temperature of the ham reaches 130°F\*)

**Grandma's Cornbread & Sage Dressing:** *Cook with 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**

**Southern Style Squash Casserole:** *DO NOT remove lid* and place in oven for **25-30 minutes**

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

**Grateful Bread Yeast Rolls:** *Remove lid and place in oven for 5 minutes*

**Items for the stovetop:**

**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 1/3 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 and top with mini marshmallows.

**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.

*\*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.*