

CARING FOR YOUR HOLIDAY DINNER

This turkey has been carefully cleaned and fully cooked. For your convenience, all side dishes are packaged in containers suitable for oven.

To Reheat:

Turkey: Oven: Remove over wrap, and place in baking pan. Cover with foil and place in preheated 375°F oven. Bake approximately 1½ - 2 hours, until internal temperature reaches 165°F. For best results, take temperature of turkey in the thickest part of the thigh. If you prefer a browner looking turkey, remove foil; turn temperature of oven up to 400°F, and cook an additional 10-15 minutes.

Ham: Reheating Instructions: Preheat conventional oven to 350°F. Remove outer wrapping from the ham and place in uncovered cooking pan. Cover with aluminum foil and bake approximately 12-15 minutes per pound. Prepare the packet of glaze according to instructions. After 1 hour, pull ham from oven and glaze outside of ham. Return to the oven and continue to cook until the internal temperature next to the bone is 135°F. **Carving Instructions:** To carve a half ham, lay ham on a cutting board or flat surface. Using a small knife, cut front spiral section away from the bone. Proceed with the remaining slices.

To Hold Hot: Turkey/Ham should remain in roaster pan covered with foil. To maintain turkey/ham temperature at 135°F internal temperature or hotter, hold turkey/ham in preheated oven at 200°F. Turkey/ham may be held about 2 hours.

Stuffing: Oven: Place foil pan in preheated 350°F oven and bake 30 to 40 minutes. **Microwave:** Place food in a microwave safe container. Cover container with plastic wrap and heat on high 12 to 15 minutes.

Gravy: For ease of opening, use kitchen shears to cut bag below the metal clip. No need to add water.

Stove Top: Pour gravy into a saucepan. Heat over medium heat while occasionally stirring until gravy is thoroughly heated. **Microwave:** Pour gravy into a microwave safe container and cover with plastic wrap. Heat on high 6 to 8 minutes stirring part way through until hot.

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To Reheat:

Mashed Potatoes:

Oven: Place foil pan in preheated 350°F oven and bake 45 to 50 minutes. **Microwave:** Place food in microwave safe container. Cover container with plastic wrap and heat on high 8 to 10 minutes.

Green Bean Casserole: We recommend oven heating for optimum product flavor and appearance.

Oven: Place foil pan in preheated 350°F oven and bake 20 minutes. Uncover and bake another 10 minutes. Add fried onions the last 5 minutes of baking. **Microwave:** Place food in microwave safe container. Heat uncovered on high 8 to 10 minutes.

Mac & Cheese: We recommend oven heating for optimum product flavor and appearance. **Oven:** Place foil pan in preheated 350°F oven and bake 20 minutes. Uncover and bake another 10 minutes. **Microwave:** Place food in microwave safe container. Heat uncovered on high 8 to 10 minutes.

When reheating any items, an internal temperature of 165°F must be reached. Any leftover turkey/ham should be removed from the bone and refrigerated within 2 hours of baking.

**Thank you for letting us
prepare your holiday dinner!**

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