

Heating Instructions For Your **THANKSGIVING DINNER**

MAIN COURSE

Sliced Turkey Breast or Roast Beef – Preheat your oven to 350°. Take the lid off of the pan of turkey/beef & add ¼ Inch of water to the bottom of the pan, then put the lid back on. (For 2 lb packages w/ plastic lids, cover the container w/ aluminum foil.) Place the turkey/beef in the oven for 15-20 minutes. Check the turkey/beef to make sure it is thoroughly heated. Put it back in the oven if necessary. Once hot, serve out of the pan or transfer to a serving dish & enjoy!

Butterscotch Ham – Preheat your oven to 350°. Place the pan of ham in the oven for 10-15 minutes. While the ham is in the oven, heat the butterscotch in the microwave for 30 seconds. After the 10-15 minutes, remove the ham from the oven & pour some of the butterscotch over the ham, if you would like, or keep it to add on the side. Put the ham back in the oven & finish heating w/ the lid off for 5 minutes. Serve out of the pan or transfer to a serving dish & enjoy! (For 2lb packages w/ plastic lids, cover the container w/ aluminum foil)

SIDE DISHES

Mashed Potatoes, Collard Greens, & Honey Dill Carrots – Bring a pot of water to a boil on the stove. Heat your side dish in the boiling water for 5-10 minutes. If you have multiple bags of side dishes, make sure there is room for multiple bags in the pot and boil them for 10-15 minutes. Carefully remove the bag(s) from the water. Cut the bag(s) open & pour it into a serving dish to enjoy. (If your dish isn't hot enough after opening the bag, don't worry! You can finish heating it in the serving dish by covering it up & placing it in the oven or microwave until the food is hot)

Stuffing, Mac & Cheese, Corn Pudding, & Green Beans – Preheat your oven to 350°. Remove the lid, then cover the container w/ aluminum foil. Heat your side dish in the oven for 10-15 minutes. Take the dish out, remove the aluminum foil, and place the container back in the oven for 5 more minutes until the top of your dish has become lightly brown & crispy. Serve out of the pan or transfer to a serving dish & enjoy!

Sweet Potato Casserole – Preheat your oven to 350°. Remove the lid & the marshmallow package from your side dish, then place the dish in the oven for 10-15 minutes. Take the side dish out of the oven, mix it, then add the marshmallows on top. Finish heating your dish in the oven for 5 more minutes or until the marshmallows have melted. Serve out of the pan or transfer to a serving dish & enjoy!

Gravy – Pour the gravy into a sauce pot & place on the stove over medium/low heat. Warm the gravy up slowly to a simmer, while stirring regularly. If the gravy is thicker than preferred, you can add a little bit of water to thin it out. If you would like the gravy thicker, let the gravy simmer longer. Serve the gravy when you are ready.



HALF PAN HEATING INSTRUCTIONS

**To heat any of the dishes below, preheat your oven to 350°
then follow the remaining instructions**

Sliced Turkey Breast or Roast Sirloin of Beef – Take the lid off of the pan of turkey & add ¼ inch of water to the bottom of the pan, then put the lid back on. place the turkey in the oven for 20-25 minutes. Check the turkey to make sure it is thoroughly heated. Put it back in the oven if necessary. Once hot, serve out of the pan or transfer to a serving dish & enjoy!

Butterscotch Ham – Place the pan of ham in the oven for 15-20 minutes. While the ham is in the oven, heat the butterscotch in the microwave for 30 seconds. After the 10-15 minutes, remove the ham from the oven & pour some of the butterscotch over the ham, if you would like, or keep it to add on the side. Put the ham back in the oven & finish heating w/ the lid off for 5 minutes. Serve out of the pan or transfer to a serving dish & enjoy!

Mashed Potatoes or Stuffing – Remove the lid of the pan & drizzle the dish w/ water. Heat the dish in the oven for 20 minutes. Take the pan out, mix the dish, then put it back in the oven for 15 more minutes. If the center of the dish is not hot enough, mix it again & put it back in the oven a little while longer. Once it is hot, serve out of the pan or transfer to a serving dish & enjoy!

Sweet Potato Casserole – Place the pan in the oven w/ the lid on for 20-25 minutes. Take the side dish out of the oven, mix it. Finish heating your dish in the oven for 5 more minutes. Serve out of the pan or transfer to a serving dish & enjoy!

Corn Pudding, Mac & Cheese or Hot Dips – Place the pan in the oven w/ the lid on for 20-25 minutes. Take the dish out of the oven & remove the lid. Place the dish back in the oven for 5 more minutes w/ the lid off so the top becomes slightly crispy. Once it is hot & the top is crisp, serve out of the pan or transfer to a serving dish & enjoy!

Collard Greens, Honey Dill Carrots, or Sautéed Green Beans – Place the pan in the oven w/ the lid on for 15-20 minutes. Take the dish out of the oven, mix it, then put it back in the oven w/ the lid on, but leave the lid slightly open. Continue to heat 5-10 more minutes. Once the dish is hot, serve out of the pan or transfer to a serving dish & enjoy!

Gravy – Pour the gravy into a sauce pot & place on the stove over medium/low heat. Warm the gravy up slowly to a simmer, while stirring regularly. If the gravy is thicker than preferred, you can add a little bit of water to thin it out. If you would like the gravy thicker, let the gravy simmer longer. Serve the gravy when you are ready.

