

Heating Instructions for **HOLIDAY DINNERS**

Containers are specially coated and are microwavable under the proper conditions: the containers must not touch the side walls of the microwave; it must not be covered with aluminum foil; it must be at least 2/3 full of food. Do not use ovens manufactured pre-1980.

Turkey

Note: The unique curing & marinating process may yield a pink color in finished product when heated. This curing/marinating process gives the turkey its superior signature flavor and moisture. The Turkey is fully cooked.

Preheat oven to 300°F. Remove plastic wrap. Place thawed turkey in a shallow pan in oven, and heat 10 minutes per pound. Approx. 1 ½ - 2 hours for whole turkeys. For turkey breast-place breast in shallow pan, cover pan with foil, and heat 10 minutes per pound. Approx. 45 mins-1 hour. Internal temperature of the turkey should reach at least 165 °F. Take temperature in thickest part of thighs without touching the bone.

Prime Rib

Remove plastic wrap from Prime Rib and place in oven proof pan. Cover prime rib with foil & place pan and in a 300°F oven. Heat to desired internal temperature. Use the thermometer supplied with the dinner pack to take the temperature. Approximate times: Rare -120°F (45 minutes-1 hour), Medium rare -130°F (1 hour- 1 hour 15 minutes), Medium -135°F (1 ½ hours), Medium well - 140°F (1 hour and 45 minutes), Well -145°F - 150°F (2 hours) When taking temperature place thermometer in the center of the thickest section of the roast, wait 15 seconds for reading. Let roast sit for 15 minutes prior to slicing. This will allow for juices to absorb into the roast.

Ham

Preheat oven to 300 °F. Remove plastic wrap. Follow Glazing and Cooking instructions on ham glaze. Internal temperature of the ham should reach at least 165 °F.

Cornbread Dressing

Note: All ingredients in dressing are cooked, but must be heated as followed to yield a browned finished product at home. Product received from the store will be very moist and not browned. This insures a fresh quality product when heated.

Preheat oven to 375 °F. Remove lid and place in oven for 30-45 minutes until brown. Heat to internal temperature of 165 °F

Herbed Giblet Gravy

Pour gravy in a sauce pan & heat on stove over medium heat until 165 °F. Or microwave on high for 3 minutes

White Cheddar & Sage Mashed Potatoes

Remove Lid, Microwave on high for 3-4 minutes. Or place in a 350 degree oven until internal temperature reaches 165 °F.

Praline Sweet Potatoes

Remove lid, For best results place in a 375°F oven for 45 minutes - 1 hour. Placing in microwave not recommended. Microwave will not brown product. To microwave, heat on high for 10 minutes.

Hash Brown Casserole

Remove lid, For best results place in a 375°F oven for 45 minutes - 1 hour. Placing in microwave not recommended. Microwave will not brown product. To microwave, heat on high for 10 minutes.

Green Beans, Asparagus, Creamed Spinach & Carrot Souffle

Microwave on high for 2-3 minutes. Or remove lid, cover with foil, & heat in a 375 degree oven until internal temperature reaches 165 °F.

