

Holiday Meal Reheating Instructions

Sprinkle a few ounces of water before reheating Mashed Potatoes and Stuffing. Stir *ALL* half way through.



Mashed Potatoes

Oven – 350 for 30-35 minutes Microwave – 3 minutes



Gravy

Oven – 350 for 30-35 minutes Microwave – 3 minutes



🕴 Green Beans

Oven – 350 for 20 minutes Microwave – 2-2 ½ minutes



Stuffing

Oven – 350 for 30-35 minutes Microwave – 3 minutes

HAM WARMING INSTRUCTIONS:

- **1**. Heat oven to 350. Remove Ham from plastic bag wrap in foil and place in a shallow roasting pan on the middle oven rack.
- **2.** Bake for $1\frac{1}{2}$ hours until thoroughly heated.
- **3.** Remove from oven. Remove from foil, carve with flat side down starting at the narrow end.

TURKEY WARMING INSTRUCTIONS:

- **1**. Pre-carve turkey.
- 2. Sprinkle with a few ounces of water.
- **3**. Cover with foil.
- **4.** Re-warm for 45 minutes to an hour at 300° to 350° or until steaming hot.

If you wish to leave the *turkey uncarved,* follow the same steps, but the time allowed will vary due to size and oven. Allow approximately an hour and a half.

These are Microwaveable dishes, transfer to Oven Dishes if using an Oven to Reheat