



## Thanksgiving Reheating Guide

### Reheating Prepared Turkey

Whole Turkey	In water, stock or white wine in pan at approx. 375° Cover with foil for approx. 1 hour or until internal temp of approx. 160° Check periodically.
Turkey Breast	In water, stock or white wine in pan at approx. 375° Cover with foil for approx. 45 minutes or until internal temp of 160° Check periodically.

### Reheating Prepared Side Dishes to 165°

Asparagus & Hericot Vert	Warm in pan 375° for approx. 15-20 min
Sweet Potato Casserole Green Bean Casserole	Warm in pan 375° for approx. 30-45 min. or until bubbly. .
Garlic Mashed Potatoes	Top with cream or butter. Warm at 375° for 30 -45 min
Squash Casserole	Warm in pan 375° for approx. 30-45 minor until bubbly. .
Cornbread Dressing	Warm at 375° for approx. 30-45 min. Add chicken stock to moisten
Giblet Gravy	Simmer in sauce pan over low heat until hot.
Dinner Rolls	Warm at 325° for approx. 10-15 min.
Pecan Pie & Cranberry Walnut Pie	Warm at 350° for approx. 15-20 min Serve with ice cream.
Pumpkin Pie	Serve at room temp. with whipped cream. Or heat at 350 10-15 min. until warm.