

THANKSGIVING 2022 HEATING INSTRUCTIONS

GENERAL GUIDELINES FOR ALL FOOD

- Refrigerate perishable items overnight.
- Remove food from refrigerator two hours prior to re-heating.
 - Preheat oven 350 degrees.
- Remove all plastic from containers before reheating
 - Reheating times may vary depending on oven.

TURKEY BREAST

Heat turkey breast for about 30 minutes (until internal temp is 160 degrees). Remove turkey from oven and remove foil. Return uncovered turkey to oven for an additional 10 minutes at 450 degrees.

VEGETARIAN NUT LOAF

Heat uncovered for 15-20 minutes

SOUP / GRAVY

Heat in saucepan over a medium high heat, stirring frequently. Heat gently until gravy/soup starts to boil.

ROASTED GARLIC MASHED POTATOES

Heat uncovered 15-20 minutes for the small, 25-30 minutes for the large.

MAPLE-SAGE YAMS (V)

Heat uncovered 15-20 minutes for the small, 25-30 minutes for the large.

ROASTED ROOT VEGETABLES

Heat uncovered for 10-12 minutes for the small and 15-20 minutes for the large.

GREEN BEANS WITH WILD MUSHROOM

Heat 10-12 minutes for the small, 15-20 minutes for the large, or until heated through

TRADITIONAL/VEGAN STUFFING

Heat uncovered for 15-20 minutes for the small, 20-30 minutes for the large.