



Thanksgiving Feast Heating Instructions

Remove whole turkey from refrigerator at least one hour before heating. Please remove all items from refrigerator at least 30 min. prior to heating! Preheat oven to 325 degrees.

Turkey:

Turkeys under 10 pounds, heat covered 50-60 minutes or until hot.

Turkeys 10-16 pounds heat covered for 1 to 1 1/2 hours or until hot.

Turkeys 16-20 pounds heat covered for 1 1/2-2 hours or until hot.

Turkeys 20 pounds and over, heat covered for 2-2 1/2 hours or until hot.

Using an instant read thermometer the internal temperature of the turkey should be 165 degrees.

Turkey Breast:

Preheat oven to 325. Under 3# heat covered for 20-30 minutes, or until hot. 3 pounds or over heat covered for 40-45 minutes, or until hot.

Ducks:

Preheat oven to 325. Heat uncovered for 30-35 minutes or until the skin crisps lightly and the duck is hot. If skin is not crisp enough, heat at 400 until crispy.

Potatoes & Vegetables:

Preheat oven to 325. For under 6 servings heat covered for 20-30 minutes, or until hot. Over 6 servings heat covered for 35-45 minutes or until hot. Over 15 servings heat for 45-60 minutes, or until hot. Stir once half way through.

Stuffing:

Preheat oven to 325. Under 6 servings heat covered for 20-30 minutes, or until hot. Over 6 servings heat covered for 30-35 minutes or until hot. Stir once halfway through.

Turkey Gravy/Orange Glaze:

Heat on top of stove over medium high heat in a saucepan until just boiling. Do not continue to boil.

Spiral Ham

We recommend that you serve your fully cooked spiral ham at room temperature, and you can do that by removing it from the refrigerator at least 45 minutes before serving.

If you would like to warm your ham, preheat oven to 300 , loosen the foil around the ham, but leaving it covered. Place ham in roasting pan or in a foil pan, add 3-5 Tablespoons of water in bottom of pan and bake for 1 1/2 - 2 hours. Do not overheat. Internal temperature should be 120 degrees. Leftover ham can be frozen.

Cranberry Brie Tartlets can be served cold but if you would like to serve them warm heat at 350 degrees for 10-12 minutes or until brie is melted.

