THANKSGIVING

Re-heating instructions for maximum deliciousness

TURKEY RE-HEATING INSTRUCTIONS

Sliced and whole precooked turkeys.
Set the oven temperature to 325°-350° F. Use a food thermometer (probe type best) to check that internal temperature has reached 165° F. Add a little broth or water to keep moist prior to re-heating and cover.
NOTE: Discard any turkey, stuffing, and gravy left out at room temperature longer than 2 hours; 1 hour in temperatures above 90° F.

SHORT RIBS RE-HEATING INSTRUCTIONS

Set the oven temperature to 350° F.
Cook for 30-40 minutes, covered. Use a food thermometer (probe type best) to check that internal temperature has reached 180° F.

RAW TURKEY COOKING INSTRUCTIONS

For best results use deep roasting pan and a rack for turkey
preheat oven to 450°F. Place turkey in oven. Roast for 30 minutes and then reduce temperature to 350°F. Use a food thermometer (probe type best) to check that internal temperature has reached 165° F in the thickest part of the thigh
12-14# / 350°F 2.5 - 3 hours or until temperature is 165°F in the thickest part of thigh. Allow to rest 30 mins before cutting
22-24# / 350°F 4.5 - 5 hours or until temperature is 165°F in the thickest part of thigh. Allow to rest 30 mins before cutting
rule of thumb, 12-14 minutes per pound

ROASTING PRIME RIB

1/2 RIB (6-8ppl) Pull from fridge and allow to come up to room temp l -1.5 hours. Preheat oven to 500°F. Season with a generous amount of salt and pepper. Roast for 30 mins. Turn oven down to 325°F and continue roasting 1.5 - 2 hr or until desired temperature is reach.
Allow to rest 20-30 mins while reheating side dishes.

Rare 120°F	Med 130°F
Med Rare 125°F	Med Well 140°F

anything over 140°F will be well done as well as the end cuts

RE-HEATING GRAVY

On the stovetop: Reheat in a large saucepan over medium heat, adding a little water or broth as necessary to achieve desired consistency. Stirring occasionally, heat until internal temperature reaches 165°F

RE-HEATING FOR SIDE DISHES

Remove the lid, sprinkle with water or broth, cover loosely with foil and bake at 350°F as follows:
Mashed Potatoes: 30-40 minutes
Casseroles: 40 minutes
Vegetables, carrots, and brussels sprouts: 20-25 minutes
Stuffed Mushrooms: 20-25 minutes
Sweet Potato: 30-40 minutes
Stuffing: 30-40 minutes
For a golden crunchy top, remove the foil for the last 10 minutes of cooking.

Soup: Cook on a stove top in a sauce pot, medium heat 'til simmer

RE-HEATING DINNER ROLLS & PIES

Bake on a cookie sheet for 7-9 minutes at 375°F.
Do last if you want to serve warm.