



Heating Instructions

Roasted Whole Turkey and Spiral Ham

- Place tightly wrapped turkey into a 350° oven for 40 – 60 minutes or an internal temperature of 165°
- If a thermometer is not available, insert knife into the thigh. The knife should be hot to the touch.

Apricot Glazed Ham & Roast Boneless Turkey Breast *(stuffed or unstuffed)*

- Place tightly wrapped Turkey or Ham into a 350° oven for 30 minutes. The sliced meat should be hot to touch before serving or an internal temperature of 165°.

Roasted Beef Tenderloin

- Your Tenderloin has been cooked to medium rare.
- To heat the Tenderloin place in a hot 400° oven for approximately 15 minutes.
- Internal temperature for medium should be 145° or place a knife in the thickest part, when removed it should be hot to touch before serving.

Herb Bread Stuffing or Fruit and Nut Stuffing

- Uncover Stuffing and place in hot 350° oven for 30-45 minutes.
- The Stuffing should be crispy on top, steaming and an internal temperature of 165°.

Sweet Potato Soufflé, Glazed Sweet Potatoes, Quiche

- Place tightly sealed product into a hot 350° oven for 30 minutes.
- Internal temperature should be 165° and steamy prior to serving.

Mashed Potatoes and Vegetables

- Items may be heated in 350° oven for 20 minutes or in a microwave for 3-5 minutes.
- Make sure the items are tightly sealed and heated until internal temperature of 165° and steamy.
- Half way through cooking time, stir products and reseal for further heating.

Scalloped Potatoes, MAC & Cheese, Lasagna or other baked dishes

- Remove from refrigerator 3 hours prior to cooking.
- Bake for approximately 45 minutes in a hot 350° oven until the middle is hot.
- If the top gets to brown, cover with aluminum foil.

Baked Brie, Spinach Triangles, and Spinach and Artichoke Dip

- Place in 375° oven for 10-15 minutes.
- Brie and triangles should be crispy. The dip should be bubbly and browned slightly.

Hot Appetizers

- Remove lid and place item in a hot 400° oven for 5-10 minutes.
- Items should be crispy, steamy and hot to touch before serving.