REHEATING INSTRUCTIONS



TURKEY

1. Heat conventional oven to 350 degrees.
2. Take 1 LB of softened butter and rub on the outside of the turkey. This will help keep the turkey from drying out.
3. Cover the turkey with aluminum foil and place in oven.
4. Heat the turkey up until the internal temperature is at least 165 degrees (approximately 30-45 minutes, but the best way is a temp gauge to 165 degrees as time varies per heating device).
5. Remove from oven and let rest for at least 20 minutes before carving.

TAMALES

OPTION 1 - Place tamales in your preferred serving dish, spreading them out if possible. Cover the tamales with a damp cloth or paper towel. Heat in the microwave until warm.

OPTION 2 - Preheat oven to 225 degrees. Place tamales in your preferred serving dish, spreading them out if possible. Cover with foil. Heat in the oven until warm.

GIBLET GRAVY

OPTION 1 - Remove the lid from the deli container and place your gravy in your preferred serving dish. Heat in the microwave until the temperature reaches 160°. Stir occasionally during this reheating process.

OPTION 2 - Remove the lid from the deli container and place your gravy in a pot. Place the pot over a low/medium flame on your stove top range. Heat the gravy to a temperature of 160°. Stir occasionally during this reheating process.

CAJUN RICE DRESSING

OPTION 1 - Remove the lid from the deli container and place your rice dressing in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir occasionally during this reheating process.

OPTION 2 - Preheat oven to 350°. Remove the lid from the deli container and place your rice dressing in your preferred serving dish. Cover with foil. Heat in the oven until the temperature reaches 145°. Stir occasionally during this reheating process.

SWEET POTATOES

Preheat oven to 350°. Remove the lid from the deli container and place your sweet potatoes in your preferred serving dish. Cover with foil. Heat in the oven until the temperature reaches 145°. Stir occasionally during this reheating process. Add the coffee pecan cream on top and bake for 3 to 5 additional minutes before serving.

CREAMED SPINACH

OPTION 1 - Remove the lid from the deli container and place your spinach in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir occasionally during this reheating process.

OPTION 2 - Preheat oven to 350°. Remove the lid from the deli container and place your spinach in your preferred serving dish. Heat in the oven until the temperature reaches 145°. Stir occasionally during this reheating process.

MASHED POTATOES

OPTION 1 - Remove the lid from thedeli containerandplaceyourmashed potatoes in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stiroccasionally during this reheating process.

OPTION 2 - Preheat oven to 350°. Remove the lid from the deli container and place your mashed potatoes in your preferred serving dish. Cover with foil. Heat in the oven until the temperature reaches 145°. Stir occasionally during this reheating process.

MAC & CHEESE

OPTION 1 - Remove the lid from the deli container and place your mac & cheese in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir gently and often during this reheating process. You may add a little warm milk or heavy cream to this to make it a bit creamier.

OPTION 2 - Remove the lid from the deli container and place your mac & cheese in a pot. Place the pot over a low/medium flame on your stove top range. Heat the mac & cheese to a temperature of 145°. Stir gently and often during this reheating process. You may add a little warm milk or heavy cream to this to make it a bit creamier.

COLLARD GREENS

OPTION 1 - Remove the lid from the deli container and place your collard greens in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir occasionally during this reheating process.

OPTION 2 - Remove the lid from the deli container and place your collard greens in a pot. Place the pot over a low/medium flame on your stove top range. Heat the collard greens to a temperature of 145°. Stir occasionally during this reheating process.