

Heating Instructions for Holiday Dinners

Containers are specially coated and are microwavable under the proper conditions: the containers must not touch the side walls of the microwave: it must not be covered with aluminum foil: it must be at least 2/3 full of food. Do not use ovens manufactured pre-1980.

Turkey

Note: The unique curing & marinating process may yield a pink color in finished product when heated. This curing/marinating process gives the turkey it's superior signature flavor and moisture. The Turkey is fully cooked.

- Preheat oven to 375 °F.
- Remove plastic wrap. Leave baking bag on turkey.
- Place thawed turkey in a shallow pan in oven and heat 10 minutes per pound. 1 ½ - 2 hours.
- Internal temperature of the turkey should reach at least 165 °F. Take temperature in thickest part of thighs without touching the bone.

Prime Rib

- Remove plastic wrap from Prime Rib and place in oven proof pan. Cover prime rib with foil & place pan and in a 300°F oven.
- Heat to desired internal temperature. Use the thermometer supplied with the dinner pack to take the temperature.
- Approximate times: Rare -120°F (45 minutes-1 hour), Medium rare -130°F (1 hour- 1 hour 15 minutes), Medium -135°F (1 ½ hours), Medium well - 140°F (1 hour and 45 minutes), Well -145°F - 150°F (2 hours) When taking temperature place thermometer in the center of the thickest section of the roast, wait 15 seconds for reading.
- Let roast sit for 15 minutes prior to slicing. This will allow for juices to absorb into the roast.

Ham

- Preheat oven to 325 °F.
- Remove plastic wrap.
- Follow Glazing and Cooking instructions on ham glaze.
- Internal temperature of the ham should reach at least 165 °F.

Cornbread Dressing

Note: All ingredients in dressing is cooked, but must be cooked as followed to yield a browned finished product at home. Product received from the store will be very moist and not browned. This insures a fresh quality product when heated.

- Preheat oven to 375 °F
- Remove lid and place in oven for 1 hour until brown.
- Heat to internal temperature of 165 °F

Herbed Giblet Gravy

- Pour gravy in a sauce pan & heat on stove over medium heat until 165 °F.
- Or microwave on high for 3 minutes

White Cheddar & Sage Mashed Potatoes

- Remove Lid
- Microwave on high for 3-4 minutes.
- Or place in a 350 degree oven until internal temperature reaches 165 °F.

Praline Sweet Potatoes

- Remove lid
- For best results place in a 375°F oven for 45 minutes - 1 hour.
- Placing in microwave not recommended. Microwave will not brown product. To microwave, heat on high for 10 minutes.

Hash Brown Casserole

- Remove lid
- For best results place in a 375°F oven for 45 minutes - 1 hour.
- Placing in microwave not recommended. Microwave will not brown product. To microwave, heat on high for 10 minutes.

Green Beans, Asparagus, Creamed Spinach & Carrot Soufflé

- Microwave on high for 2-3 minutes.
- Or remove lid, cover with foil, & heat in a 350 degree oven until internal temperature reaches 165 °F.