

TURKEY DINNER Heating Instructions:

TURKEY

To reheat a whole, unstuffed turkey, preheat your oven to 325°F. Place the turkey in a roasting pan and add a small amount of broth or water to the bottom to keep it moist. Cover the turkey loosely with aluminum foil and heat for about 10-15 minutes per pound, or until the internal temperature reaches 165°F. Let it rest for 15 minutes before carving to ensure even heat distribution.

MASHED POTATOES

To reheat mashed potatoes, transfer them to an oven-safe dish and cover with foil. Warm in a preheated oven at 350°F for about 20-30 minutes, stirring occasionally to promote even heating. If the potatoes seem dry, add a splash of milk or cream and a few pats of butter before reheating for extra creaminess.

STRINGBEANS

To reheat cooked string beans, place them in an oven-safe dish and cover with foil to retain moisture. Warm in a preheated oven at 350°F for about 15-20 minutes, stirring once halfway through to ensure even heating. For added flavor, toss in a little olive oil or butter before reheating.

STUFFING

To reheat stuffing, transfer it to an oven-safe dish and cover with foil to prevent it from drying out. Place the dish in a preheated oven at 350°F and heat for 20–30 minutes, stirring halfway through to ensure even warming. If the stuffing seems dry, add a small amount of broth before reheating to help restore moisture and flavor.

GRAVY

To reheat gravy, pour it into a saucepan and warm over low heat, stirring frequently to prevent sticking and maintain a smooth consistency. If the gravy is too thick, add a little broth or water to reach the desired texture. Heat until it is steaming and reaches at least 165°F before serving.

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