



### **Holiday Order Reheating Instructions**

**Whole Turkey:** Preheat oven to 300. Remove plastic wrap and leave the turkey wrapped in foil. Place the whole turkey (wrapped in foil) on a cookie sheet or broiling pan (it will drip). Heat in oven for approximately 2 hours or until hot. Remove the foil, carve and enjoy.

(Optional - place small pan with water in bottom of oven to help keep turkey moist)

**Turkey Breast:** Preheat oven to 300. Remove plastic wrap and cover with foil. Place the turkey breast (wrapped in foil) on a cookie sheet or broiling pan (it will drip). Heat in oven for approximately 45 minutes or until hot. The amount of turkey and whether it is sliced or whole will dictate the amount of time needed. Remove the foil, carve and enjoy.

**Spiral Sliced Ham:** Our ham is fully cooked and ready to enjoy hot or cold. If warming the ham is desired Remove ham from plastic wrapping and then remove plastic bone protector from bone on face of ham. Place in a baking dish face down and add on cup of water. Cover with foil and place in oven for about 75 minutes. Remove from oven and take off foil. Drain liquid and reserve if desired. Coat ham with glaze and return to oven for about 15 minutes longer. (Microwave glaze for 15 seconds to make it easier to coat ham.

**Boneless Carving Ham:** Ham is fully cooked and ready to eat. If heating is desired place the ham in an oven safe baking dish cover in foil and place in a 300-degree oven for 25-45 minutes until hot. Time will depend on the amount of ham you are reheating.

**Side Orders:** The sides are packed in microwave safe containers. HOWEVER, the lids are not microwave safe. Cover the container with plastic wrap, place in your microwave and heat on high 2 minutes. Rotate, and continue heating on high for 2 more minutes. Continue this until hot. It should take 4 to 8 minutes depending on the wattage of your microwave

**Rolls:** Pre-heat oven to 300. Remove the rolls from the plastic package, cover with foil, and heat in the oven 10-15 minutes or until hot.

**REMEMBER OVENS VARY GREATLY AND TIMES ARE APROXIMATE. BEST PRACTICE IS TO USE A THERMOMETER AND HEAT TO 165 DEGREES INTERNAL TEMPERATURE**