



*For all Items* : Preheat oven to 375 degrees \*

## Thick Sliced Smoked Turkey: *25-30 minutes*

We recommend removing turkey from refrigerator for an hour before reheating. Place covered pan on cookie sheet and reheat 25-30 minutes or until heated through.

## Ham : *20 minutes*

We recommend removing the ham from refrigerator for 15-20 minutes before reheating. Grill ham and pineapple in skillet over medium heat until desired color and temperature are reached.

## Millie Ray's Orange Rolls or Yeast Rolls : *10-12 minutes*

Cover with foil and cook 10 minutes. Uncover and cook 2-3 minutes longer to brown top of rolls.

## Dressing : *1 hour, 45 minutes*

Remove plastic wrap and replace lid. Cook for 1 hour with lid on. Remove lid and cook an additional 45 minutes.

## Gravy :

Place in stock pot on stove and heat through until desired temperature is reached. Gravy can be thinned with water or chicken stock if too thick.

## Hot Cheddar Pasta: *35 minutes*

Cook 25 minutes covered. Uncover for the last 10 minutes to brown the top.

## Roasted Vegetables: *30 minutes*

Cook 30 minutes covered or until heated through. Stir and serve.

## Southern Style Flat Green Beans

We recommend placing the southern style flat green beans in a pot on the stove and heat through until desired temperature is reached.

## Hash Brown Casserole/ Squash & Cornbread Casserole: *Bake at 350°F*

Remove plastic wrap and replace lid on the pan, place pan on baking sheet and cook covered.

**SMALL** - bake for 25 minutes, remove lid off pan, bake uncovered for an additional 10 minutes to brown top of casserole.

**LARGE** - bake for 35 minutes, remove lid off pan, bake uncovered for an additional 10 minutes to brown top of casserole.

## *For Best* RESULTS:

We recommend placing all aluminum pans on a cookie sheet when cooking/reheating. Cooking times may vary depending on oven type.