

## HOLIDAY MEAL COOK TIMES REHEATING INSTRUCTIONS

Contains Nuts\*

For all Items  
PREHEAT OVEN  
TO 375 DEGREES\*



### Smoked Turkey Breast:

*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 or Pork:

*20 minutes*

We recommend removing the ham or pork from refrigerator for an hour before reheating. Place covered pan on cookie sheet and reheat for 20 minutes or until heated through.

### Hash Brown 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.

### Turkey 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.

### 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.

### Hot Cheddar Pasta:

*25 minutes*

Cook 15 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.

### 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.

### 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.

#### For Best RESULTS:

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