

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.